# HOLLICK

Coonawarra

## 1998 Reserve Chardonnay

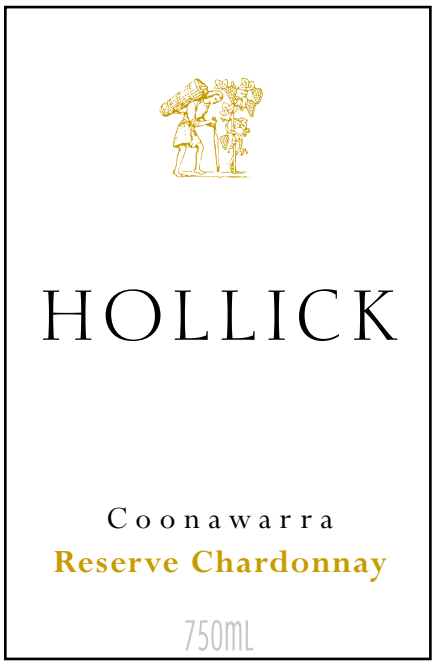
1998 was an outstanding vintage in Coonawarra. The typically mild weather and very low rainfall during the 1998 growing season contributed to the development of intense fruit flavours.

Selected parcels of fruit were picked from lower yielding vines when flavours peaked in late March. Once harvested, the fruit for the Reserve Chardonnay was crushed and a portion was left in contact with the skins for 24 hours. Fermentation was started in stainless steel and then transferred to oak hogsheads of varying ages. A small portion of the wine underwent malo-lactic fermentation.

Winemaking processes involving prolonged skin contact, oak maturation and malo-lactic fermentation have all had a part to play in the 1998 Reserve Chardonnay. This rich and flavoursome wine exhibits an ideal balance between fruit and oak, with a long finish on the palate.

The 1998 Reserve Chardonnay is bright yellow with some slight green tinges. Hints of peach and floral flavours and aromas, combine with nutty barrel fermentation characters, and the buttery nuances so indicative of a good Australian chardonnay.

Serve this wine slightly chilled, with your choice of pasta, mediterranean vegetables or crayfish.




**Technical Details:**

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|---|---|
| Baumé | 13.5° Bé |
| Alc/Vol | 13.5 % |
| pH | 3.44 |
| Total Acidity | 5.96 g/l |
| Volatile Acidity | 0.41g/l |
| Bottling date | February 1999 |

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