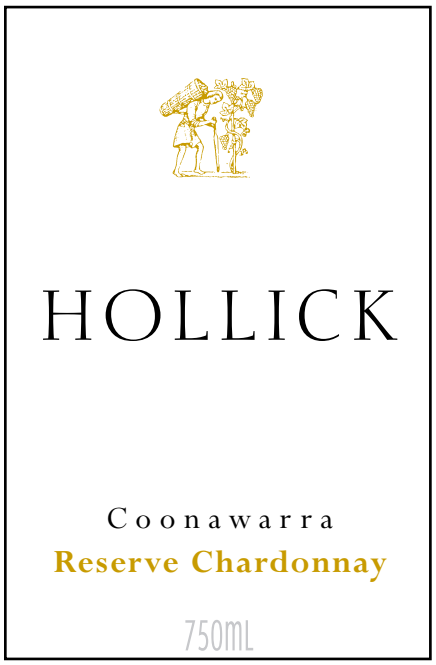
HOLLICK

Coonawarra

2000 Reserve Chardonnay



Coonawarra experienced another outstanding growing season in 2000. Spring frosts and a dry autumn contributed to yields being significantly below the long-term average. Fruit for our 2000 Reserve Chardonnay was harvested in mid-March from both the Wilgha and Neilson's Block Vineyards.

The selected Chardonnay fruit was picked in the early hours of the morning over a period of a week. Following crushing, 30% of the juice was left on skins for 24 hours. The primary fermentation was begun in stainless steel, and then completed in selected French oak hogsheads and barriques. At the completion of this fermentation,

15% of the wine underwent the secondary malo-lactic fermentation. Weekly stirring of yeast lees during the wine's 10 month maturation period completed the winemaking process.

Colour: The wine is bright yellow with green tinges at the edges. With age it will develop golden hues.

Aromas: Aromas of citrus, melon and peaches are balanced by toasted cashew characters achieved from barrel fermentation and maturation. A touch of butterscotch is indicative of the partial malolactic fermentation.

Flavours: The 2000 Reserve Chardonnay is intensely flavoured and displays an exquisite balance, with a long finish on the palate. Elegant stone fruit flavours are well integrated with the buttery, cashew nut characters derived from the winemaking process.

Cellaring: Cellar with confidence for 3 to 5 years to enhance the wine's richness and complexity.

Serve this wine lightly chilled with a variety of foods. Try with a South Australian Crayfish Salad or grilled Atlantic Salmon served with a Kipfler potato salad.

Technical Details

Alc/Vol	13.5 %
pH	3.23
Total Acidity	8.61 g/l
Bottling date	March 2001

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