HOLLICK

COONAWARRA

2006 Reserve Chardonnay

Mild and dry days combined with the typical cool nights of Coonawarra to produce highly favourable growing season conditions in 2006. This culminated in an earlier than average harvest of exceptional quality Chardonnay.

Harvested in the cool of morning twilight, the fruit was delivered to the winery in pristine condition. Gentle and careful pressing ensued with the highest quality free run juice transferred to tank for overnight settling.

To encourage richness and complexity of palate, light lees were racked with the juice to a mix of French oak Hogsheads. A cool and even fermentation followed. Further flavour development was achieved through 10 months of yeast lees contact and regular stirring. Partial malo-lactic fermentation contributes to an outstanding Coonawarra Chardonnay.

Colour In its youth the wine is straw yellow with green tinges at the rim. With age it will develop deep golden hues.

Aromas: Rich and lifted aromas of white peach, honey dew and citrus blossom resonate over butterscotch, toasted almond, flint and subtle spice.

Flavours: The full and complex palate of fresh fruit and mineral notes compliment the soft, creamy mouth feel. A succulent and balanced wine with an elegant structure, fine texture and excellent persistence.

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

Lightly chilled, the 2006 Hollick Reserve Chardonnay is a marvellous accompaniment to fresh oysters and scallops.

Technical Details

Alc/Vol	14.0 %
pH	3.22
Total Acidity	7.69 g/l
Bottling date	February 2007