



# HOLLICK

Coonawarra

## 1998 Riesling

Hollick Wines is one of the few Coonawarra producers still making varietal Riesling. The climate of the region allows for the production of intensely flavoured wines which have great cellaring potential.

The weather leading up to the 1998 vintage provided near perfect growing conditions. The grapes, grown on our own vineyards, were harvested in the cool of the morning and immediately crushed and pressed to retain fruit flavour. Cold settling followed to provide clean fermentation under controlled temperature conditions.

This is a crisp and refreshing dry white wine. It displays the typical citrus flavours and floral aromas, which well managed vineyards can produce. Limey overtones are balanced with tangy acidity, to provide a lingering taste sensation.

Hollick Rieslings have shown that they age well and the patient consumer should consider cellaring this wine for up to 10 years. In this time it will develop a deep yellow colour whilst the flavours will mellow and broaden.

Serve this wine lightly chilled as an aperitif, or as an accompaniment to seafoods.

### Technical Details:

Baumé at Harvest	12.5° Bé
Alcohol	12.5 %
pH	3.06
Total Acidity	6.36 g/l
Bottled:	September 1998



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Riesling

750 ml