



HOLLICK

Coonawarra

2000 Riesling

Hollick Wines have been committed to the production of Coonawarra Riesling since the inaugural 1983 vintage. Each year the combination of the long cool ripening season and meticulous vineyard management produces Riesling of distinction.

The 2000 vintage was memorable for the warm ripening season, reduced yields and early vintage. The near perfect season produced fruit with intense Riesling flavours balanced with good natural acidity. The grapes were harvested in the cool of the morning and immediately crushed and pressed to retain the natural fruit characters. The juice was cold settled for clarification prior to fermentation under controlled temperature conditions.

Colour: The 2000 Riesling is pale straw with greenish tinges. As the wine ages it will develop golden hues.

Aromas: Intense lime juice and floral tones are prominent on the nose.

Flavours: On the palate the wine delivers fine floral and lime flavours balanced with crisp acidity that gives a flinty mouthfeel.

Hollick Rieslings have demonstrated the ability to develop for 10 years or more in ideal cellar conditions, over time developing typical complex honeyed, toasty flavours.

The delicate flavours and textures combine well with grilled King George Whiting or barbequed Octopus. The wine is also delicious served chilled as an aperitif.

Technical Details:

Alcohol	12.0 %
pH	3.14
Total Acidity	7.44g/L
Bottled	7th July 2000

