



HOLLICK

Coonawarra

2001 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 2001 vintage was notable for a particularly hot January and February, followed by a mild harvest period. The excellent season produced good yields of intensely flavoured Riesling displaying typical 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 2001 Hollick Riesling is pale straw with greenish tinges. As the wine ages it will develop golden hues.

Aromas: Pristine aromas of citrus blossom, lemons and typical floral tones are evident.

Flavours: The palate displays the crisp, slightly austere structure of Coonawarra Riesling. The delicate floral and citrus flavours are well balanced with a fresh acid finish.

Hollick Rieslings have demonstrated the ability to mature for 10 years or more in ideal cellar conditions. Over time the wine will develop 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	11.5 %
pH	2.98
Total Acidity	8.08g/L
Bottled	30th Sept, 2001

