



HOLLICK

Coonawarra

2002 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 summer of 2002 was one of the coldest on record in Coonawarra, and preceded a dry and mild vintage period. The excellent season produced intensely flavoured Riesling displaying typical natural acidity. The grapes were harvested in the cool of the morning and immediately crushed and pressed to retain their natural fruit characters. The juice was cold settled for clarification prior to fermentation under controlled temperature conditions.

Colour: In its youth, the 2002 Hollick Riesling displays brilliant straw yellow with green tints. As the wine ages it will develop golden hues.

Aromas: Delicate aromas of lime juice, citrus blossom, and typical floral tones are evident.

Flavours: The palate displays a racy structure, with floral and limey citrus flavours. As with previous excellent vintages, the wine shows austerity in its youth, finishing with cleansing acidity

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 fish such as King George Whiting. The wine is also delicious served chilled as an aperitif.

Technical Details

Alcohol	12.0 %
pH	3.28
Total Acidity	8.38g/L
Bottled	October, 2002

