



HOLLICK

Coonawarra

2003 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.

A cooler than average spring in 2002 contributed to severely reduced yields of Riesling from the 2003 vintage. A cool, dry autumn produced intensely flavoured grapes, whilst retaining good 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: On release, the 2003 Riesling is a brilliant pale green straw. With age the wine will develop golden hues.

Aromas: Coonawarra Rieslings typically display floral aromas, and this vintage is no exception. Aromas of citrus blossom, lime juice and granny smith apples can be detected.

Flavours The 2003 Riesling displays the hallmarks of the finest Hollick Rieslings, displaying flinty, citrus fruit flavours. The palate is very fine and persistent, finishing with refreshing 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	3.10
Total Acidity	8.46g/L
Bottled	October, 2003

