



# HOLLICK

Coonawarra

## 2004 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 2004 vintage was notable for an extended ripening season, resulting in harvest dates up to two weeks later than the norm. The cool, dry autumn produced intensely flavoured grapes, whilst retaining good natural acidity.

The grapes were harvested in the cool of the morning on April 1st 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 2004 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. Delicate aromas of citrus blossom, musk and a hint of lime juice are discernable.

**Flavours** The 2004 Riesling displays the hallmarks of the finest Hollick Rieslings, displaying pure cool climate Riesling fruit flavours. The palate is light and racy with the natural acidity balancing the lime and floral fruit flavours.

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	3.09
Total Acidity	7.84g/L
Bottled	June, 2004

