



# HOLLICK

Coonawarra

## 1998 Sauvignon Blanc Semillon

This wine is made from Sauvignon Blanc (80%) and Semillon (20%), grown on the Hollick Coonawarra vineyards. Hollick is one of only two producers of Semillon in the region, where the cool to mild growing conditions allow the grapes to develop intense fruit flavours.

The wine is made using modern winemaking techniques which include picking the fruit in the cool of the morning to protect varietal characteristics. The use of selected yeast strains and controlling the fermentation temperature with refrigeration contribute to the retention of the distinctive flavours and aromas which we have come to expect from these varieties. Early bottling further ensures that these characters are not lost.

In producing this blend, the Hollick Winemaking team has captured the lively fruit characters of these two varieties. Sauvignon Blanc provides grassy and green leaf flavours and lifted gooseberry aromas. Semillon has a balancing effect with passionfruit and citrus characters.

The wine is flavoursome and well rounded, with a refreshing zesty finish. It has short term cellaring potential and can be enjoyed with a variety of foods, including seafood, vegetable antipasto and dishes with Asian influence. Serve chilled.

### Technical Details:

Baumé	12.6° Bé
Alc/Vol	12.5 %
Total Acidity	6.10 g/l
pH	3.24
Bottling Date	August, 1998



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1998  
Coonawarra  
Sauvignon Blanc  
Semillon

750 ml