



# HOLLICK

Coonawarra

## 1999 Sauvignon Blanc Semillon

This wine is a blend of 80% Sauvignon Blanc and 20% Semillon from the Hollick Coonawarra vineyards. The cool to mild growing conditions for which Coonawarra is renowned allows these varieties to develop intense fruit flavours whilst maintaining good natural acidity.

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 prevalent in these varieties. The wine is bottled promptly to retain these characters.

The Hollick winemaking team have captured in this wine, the lively fruit characters of these two varieties. The resultant wine exudes lime and pineapple aromas. The citrus characters from the Semillon balance the zesty tropical fruit flavours of the Sauvignon Blanc.

The wine is best consumed in its youth although the wine will develop complexity with short term cellaring. It is delicious with Thai foods or Asparagus with Lime Hollandaise.

### Technical Details

Alc/Vol	11.0%
pH	3.28
Total Acidity	6.64g/l
Bottled	17th August 1999



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1999  
Coonawarra  
Sauvignon Blanc  
Semillon

750 ml