



HOLLICK

Coonawarra

2000 Sauvignon Blanc Semillon

The 2000 Sauvignon Blanc Semillon is a blend of 85% Sauvignon Blanc and 15% 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. A succession of dry years delivered significantly reduced yields in 2000, further enhancing flavour development of the grapes.

Picked in the cool of the morning, then fermented using selected yeast strains and controlled temperatures, the wine was promptly bottled to ensure the retention of the pristine varietal characters of the grapes.

The Hollick winemaking team have captured in this medium bodied wine, the lively fruit characters of these two varieties. The 2000 Sauvignon Blanc Semillon displays a balance of herbaceous, gooseberry and tropical fruit nuances from the Sauvignon Blanc and citrus characters from the Semillon component. Crisp and zesty, the wine has a long aftertaste and a fresh, crisp finish.

It is recommended that the fresh fruit flavours of this wine are best enjoyed in its youth, however it develops toastiness with a few year's bottle maturation. This is a great wine to enjoy with food, particularly dishes flavoured with coriander or basil. Try with Thai stir fried squid.

Technical Details

Alc/Vol	12.0%
pH	3.12
Total Acidity	8.18g/l
Bottled	17th August 1999



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2000
Coonawarra
Sauvignon Blanc
Semillon

750ml