



HOLLICK

Coonawarra

2001 Sauvignon Blanc Semillon

The 2001 Sauvignon Blanc Semillon is a blend of 60% Sauvignon Blanc and 40% Semillon from the Hollick Coonawarra vineyards. The cool to mild growing conditions for which Coonawarra is renowned, allow these varieties to develop intense fruit flavours whilst maintaining good natural acidity. The grapes for the 2001 Sauvignon Blanc Semillon were picked in late March at 11.0 baumé when they had achieved their optimum flavour.

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 the lively fruit characters of these two varieties in this medium bodied wine. The 2001 Sauvignon Blanc Semillon displays a balance of herbaceous, gooseberry and tropical fruit nuances from the Sauvignon Blanc, and citrus and tropical characters from the Semillon component. Crisp and zesty, the wine has a long aftertaste and a fresh, clean 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 years bottle maturation. This is a great wine to enjoy with food, particularly dishes flavoured with coriander or basil. Try with prawn, pea and basil risotto.

Technical Details

Alc/Vol	11.0%
pH	3.12
Total Acidity	8.18g/l
Bottled	July, 2001



HOLLICK

2001
Coonawarra
Sauvignon Blanc
Semillon

750ml