



# HOLLICK

Coonawarra

## 2002 Sauvignon Blanc Semillon

The cool to mild growing conditions for which Coonawarra is renowned are perfectly suited to the growing of the varieties Sauvignon Blanc and Semillon. The climate allows the development of intense fruit flavours whilst maintaining good natural acidity in the grapes. The 2002 Sauvignon Blanc Semillon grapes were picked in late March at 12.5 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.

**Composition:** Sauvignon Blanc 85%, Semillon 15%

**Appearance:** A brilliant pale straw with green tinges.

**Aromas:** The Hollick winemaking team have captured the lively fruit characters of these two varieties in this wine. The 2002 Sauvignon Blanc Semillon displays enticing aromas of herbaceous, gooseberry and tropical fruit nuances from the Sauvignon Blanc, and citrus and tropical characters from the Semillon component.

**Flavours:** Medium bodied, the intense fruit flavours are immediately evident. Crisp and zesty, the wine has a long aftertaste and a fresh, clean finish.

The fresh fruit flavours of this wine are at their most vibrant within two years of bottling, however it will develop complex toastiness with a few years bottle maturation. Try this wine with a prawn and basil stir fry.

### Technical Details

Alc/Vol 12.5%

pH 3.30

Total Acidity 7.80g/l

Bottled September, 2002



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2002  
Coonawarra  
Sauvignon Blanc  
Semillon

750ml