



HOLLICK

Coonawarra

2003 Sauvignon Blanc Semillon

The long and cool to mild growing season that is the hallmark of Coonawarra provides the ideal climate for Sauvignon Blanc and Semillon. These conditions allow the development of intense fruit flavours whilst maintaining good natural acidity in the grapes. From a low yielding vintage, the grapes for the 2003 Sauvignon Blanc Semillon were picked in mid 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: Immediately evident are aromas of gooseberries, melons and tropical fruit, with hints of citrus with some herbaceousness.

Flavours: The wine is crisp and zesty, with pristine tropical and citrus fruit flavours coming to the fore.

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. A great wine to have with asian inspired dishes featuring basil or coriander.

Technical Details

Alc/Vol	12.5%
pH	3.29
Total Acidity	8.15g/l
Bottled	September, 2003

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Sauvignon Blanc
Semillon

750 ml