



HOLLICK

Coonawarra

2004 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. The grapes for the 2004 Sauvignon Blanc Semillon were picked baumé when they had achieved their optimum flavour in late March during a typically mild and dry Coonawarra autumn.

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 93%, Semillon 7%

Appearance: A brilliant pale straw with green tinges.

Aromas: Enticing and pure aromas of gooseberry, lantana with overtones of freshly cut grass.

Flavours: This is a fresh and zesty wine that highlights the varietal character of the Sauvignon Blanc component. The palate delivers citrus and tropical fruit flavours and finishes with cleansing acidity.

It is suggested that this wine is best enjoyed within two years of release, whilst the pure fruit flavours and aromas are at the fore. It is a great aperitif wine, but really sings when partnered with asian inspired foods that feature basil or coriander.

Technical Details

Alc/Vol	11.0%
pH	3.14
Total Acidity	9.18g/l
Bottled	June, 2004

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Coonawarra
Sauvignon Blanc
Semillon

750 ml