



HOLLICK

Coonawarra

2005 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 2005 Sauvignon Blanc Semillon were picked when they had achieved their optimum flavour in mid March following a wonderfully dry and warm "Indian Summer". A small parcel of Sauvignon Blanc from the nearby Mt. Benson region constitutes 20% of the final blend.

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 87%, Semillon 13%

Appearance: A brilliant pale straw with green tinges.

Aromas: Lifted and vibrant pure fruit aromas of gooseberries, lychees and lemon oil.

Flavours: The palate is crisp and focussed. The bright tropical fruit flavours are enhanced by a herbaceous and mineral edge. It is crisp on the palate 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 food.

Our chef recommends twice cooked goats cheese soufflé with wild rocket and red onion salad.

Technical Details

Alc/Vol	12.5%
pH	3.19
Total Acidity	8.20g/l
Bottled	July, 2005



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Coonawarra
Sauvignon Blanc
Semillon

750 ml