



HOLLICK

Coonawarra

2006 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 Sauvignon Blanc was picked in two tranches during mid-March, with the earlier picked fruit contributing lifted herbaceous characters. The riper fruit from the second pick has contributed tropical fruit flavours. The Semillon was picked at 11.0 baumé when the optimal fruit flavours had developed .

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: A wine of immediate appeal showing an abundance of gooseberries, lychees, fresh cut grass and a hint of minerality.

Flavours: The palate is crisp and focussed. The bright and penetrating 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 souffle with wild rocket and red onion salad.

Technical Details

Alc/Vol	12.0%
pH	3.17
Total Acidity	7.71g/l
Bottled	July, 2006



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Coonawarra
Sauvignon Blanc
Semillon

750 ml