



HOLLICK

Coonawarra

2007 Sauvignon Blanc Semillon

The long and cool to mild growing season that is the hallmark of Coonawarra and the nearby Mount Benson region 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.

Severe spring frosts and drought conditions resulted in severely reduced yields and a relatively early vintage in 2007. The fruit harvested from both varieties however was in pristine condition and the Sauvignon Blanc from each region was picked in two tranches, with the earlier picked fruit contributing lifted herbaceous characters. The riper fruit from the second pick has contributed tropical fruit flavours.

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 90%, Semillon 10%

Appearance: A brilliant pale straw with green tinges.

Aromas: The wine displays bright and fragrant aromas, bursting with passionfruit and melon fruits, with hints of musk and fresh cut grass.

Flavours: The focussed palate delivers an abundance of tropical fruits with a twist of herbaceousness. Generously flavoured, the fruits are built around a core of acidity that ensures a crisp and zesty finish.

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 suggests partnering the 2007 Sauvignon Blanc Semillon with Vietnamese or Thai influenced seafood dishes, particularly those lifted by coriander or Basil.

Alc/Vol	13.0%
pH	3.27
Total Acidity	6.89g/l
Bottled	June, 2007.



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2007

Sauvignon Blanc
Semillon

750 ml

Technical Details