



# HOLLICK

COONAWARRA

## 2008 Sauvignon Blanc Semillon

The long and cool to mild growing season that is the hallmark of the Coonawarra 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.

The 2008 growing season conditions were close to ideal and resulted in pristine fruit of outstanding quality. Parcels from both varieties were harvested prior to the heatwave of March, and as such retained intense varietal flavours and delicate natural acidity. The Sauvignon Blanc was picked in two batches, 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 carefully 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%

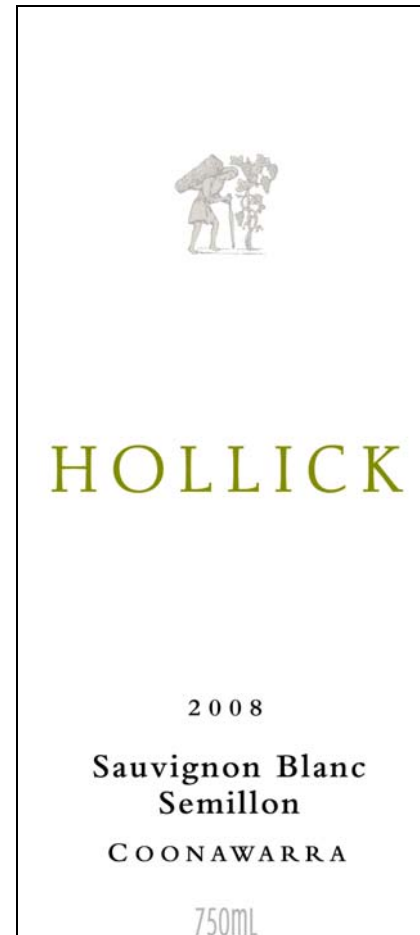
**Appearance:** A brilliant pale straw with green tinges.

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

**Flavours:** The focussed palate delivers an abundance of tropical fruits with a twist of herbaceousness. Generously flavoured, this wine has elegance and persistence and a crisp and zesty finish.

We suggest 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 2008 Sauvignon Blanc Semillon with salmon & crab cakes with lemongrass broth, or other seafood or Asian inspired meals.



### Technical Details

Alc/Vol	13.0%
pH	3.03
Total Acidity	8.43g/l
Bottled	May, 2008.