



HOLLICK

COONAWARRA

2009 HOLLICK 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 2009 season was close to ideal with the cool and dry conditions providing a long period of flavour development and a later harvest date than recent years. Pristine fruit of outstanding quality was harvested mid March, exhibiting intense varietal flavours and delicate natural acidity. The Sauvignon Blanc was picked in two batches, with the earlier fruit contributing lifted herbaceous characters and the later fruit from the second pick providing tropical fruit flavours. The addition of just 10% Semillon fills the palate and adds complexity.

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 characters of each variety.

Region	Coonawarra
Varietal Composition	90% Sauvignon Blanc & 10% Semillon
Appearance	A brilliant pale straw with green tinges.
Aromas	The wine displays lifted and fragrant aromas of zesty lime, crisp green apple with hints of minerals and freshly cut grass.
Flavours	A lively palate dominated by fresh and clean citrus fruits with an enticing mix of passionfruit, gooseberry, mineral tones and herbaceous traces creating complexity. This wine has elegance, texture and persistence with a crisp finish.
Technical Details	Alc/Vol 12.5% pH 3.08 Total Acidity 6.76 g/l Bottled November 2009
Cellaring	We suggest that this wine is best enjoyed within two years of release whilst the pure fruit flavours and aromas are at the fore.
Food Matching	A great aperitif wine, but perfectly matched with a Scallop, mint and mango salad with a garlic and chilli dressing.

