



HOLLICK

COONAWARRA

2009 HOLLICK SAVAGNIN

After a visit to Spain, and after much research (in the wine bars of the UK) Ian and Wendy Hollick decided to trial the Spanish variety Albarino on the Wilgha Vineyard in Coonawarra. As such, planting of what was thought to be Albarino took place in late 2006.

2009 was to be the much awaited first vintage of Albarino, however it was around this time that questions were raised as to whether in fact the stocks held at the CSIRO plant nursery in Merbein (from where the Hollick plantings were sourced) were in fact Albarino. The result, after DNA testing, is that the stock planted throughout Australia isn't Albarino, but a very old and distinguished French variety called Savagnin (Syn. Savagnin Blanc).

Savagnin is not to be confused with Sauvignon Blanc, and is pronounced SAV-AN-YIN. It produces a refreshing, slightly aromatic wine with a clean, crisp acid finish. Savagnin is almost indistinguishable from Albarino, and there is suggestion that when you're drinking a Spanish Albarino, you may be partaking in Savagnin Blanc, Caino Blanco or in fact Albarino.



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Region	Coonawarra
Varietal Composition	100% Savagnin
Appearance	A brilliant pale straw.
Aromas	The wine displays lifted aromas of lime pear and green apples.
Flavours	A clean and lively palate of freshly picked apples and pears with hints of aromatic herbs and underlying mineral elements.
Technical Details	Alc/Vol 11.0% pH 3.01 Total Acidity 6.54g/l Bottled June 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	It is a great aperitif wine, but can also be enjoyed with Asian inspired salads or fish dishes.