



HOLLICK

Coonawarra

1999 Sparkling Merlot

Australia is internationally renowned for its unique sparkling red wines. Hollick Wines have developed an enviable reputation since the release of the inaugural 1992 vintage for its innovative 100% Coonawarra Sparkling Merlot.

The 1999 vintage was notable for its contracted yields which produced Merlot fruit with intense flavours and excellent colour. The fruit was picked at 13.0(Baumé, crushed and fermented on skins for six days in Potter fermenters at less than 25°C to protect the fruit flavours. The wine was racked and returned daily. This base wine was then matured in one, two and three year old French and American oak for sixteen months to impart subtle, integrated oak characters.

Secondary fermentation was induced by the addition of yeast and sugar, producing a fine persistent bead, integrated toasty nuances, and generous mouth feel.

The colour is vibrant with brick red hues. The wine shows great complexity, displaying

aromas and flavours of mulberries, black cherries, mocha and chocolate.

The wine displays intriguing texture in the mouth, the fine tannin structure of the Merlot perfectly complements the delicate bead in the wine.

Serve chilled, the 1999 Hollick Sparkling Merlot is perfect for any celebration, or cellar for 5 to 10 years to experience the rich fruitcake character of aged Sparkling Merlot.

This wine is ideal as an aperitif or served with Roast Turkey and Cranberry sauce. Alternatively, as the Hollick team espouse, try it with smoked salmon and Eggs Benedict ("Ouefs Hollique") for an indulgent breakfast.

Technical Details

Baumé at Harvest	13.0°Bé
Alcohol	13.8%
pH	3.43
Total Acidity	5.86g/l

