



# HOLLICK

Coonawarra

## 2001 Sparkling Merlot

Australia is internationally renowned for its unique sparkling red wines. Since the release of the inaugural 1992 vintage, Hollick Wines have developed an enviable reputation for their innovative Sparkling Merlot.

The 2001 vintage followed a hotter than average summer that ensured that the Merlot was intensely flavoured and well coloured. The fruit, picked at 13.5° Baumé, was crushed and fermented on skins at less than 25°C for six days in Potter fermenters. This base wine was then matured in a mixture of French and American oak of varying ages for twenty 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.

Served chilled, the 2001 Hollick Sparkling Merlot is perfect for any celebration, or as the Hollick team spouse, try it with Smoked Salmon and Eggs Benedict (“Ouefs Hollique”) for an indulgent breakfast.

**Appearance:** Cherry red in its youth, the wine will develop brick red hues with bottle maturation.

**Aromas:** Aromas of sweet blackcurrants and cherries are immediately evident, with hints of oak in the background.

**Flavours:** Red cherries and kirsch flavours come to the fore, with integrated vanilla oak notes on the finish. The wine displays intriguing texture in the mouth. The fine tannin structure of the Merlot perfectly complements the delicate bead in the wine.

**Cellaring:** Cellar for 5 to 10 years to experience the rich fruitcake character of aged Sparkling Merlot.

### Technical Details

Baumé at Harvest	13.0°Bé
Alcohol	13.5%
pH	3.34
Total Acidity	6.44g/l

