



HOLLICK

Coonawarra

2003 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 2003 vintage in Coonawarra produced small yields of ripe, healthy Merlot that showed good colour and flavour intensity. The fruit, picked at 13.0° 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 2003 Hollick Sparkling Merlot is perfect for any celebration, or as the Hollick team espouse, try it with Smoked Salmon and Eggs Benedict (“Ouefs Hollique”) for an indulgent breakfast.

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

Aromas: The wine displays beguiling aromas of blackberries, mulberries and violets.

Flavours: The wine displays intriguing texture in the mouth, offering a silky mouthfeel which is enhanced by the delicate bead in the wine. Immediately evident on the palate are sweet fruit flavours of cherries, mulberries and plums.

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	13.0%
pH	3.32
Total Acidity	5.84g/l

