



HOLLICK

Coonawarra

2004 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 2004 vintage in Coonawarra was preceded by a typically mild and dry autumn. The healthy, well coloured merlot was harvested later than average allowing for the development of intense fruit flavours. 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. 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 2004 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 lifted plummy Merlot aromas infused with violets and subtle rancio characters.

Flavours: This is a wine of appealing texture. The sweet berry infused Merlot fruit flavours are enhanced by a fine bead creating a creamy sensation in the mouth. Fine tannins ensures a soft mouthfeel and good length on the palate

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	3.44
Total Acidity	5.68g/l

