



HOLLICK

Coonawarra

2005 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 2005 growing season and vintage in Coonawarra was just about perfect for all varieties. A warm and sunny autumn followed a mild and dry summer, resulting in an unhurried vintage that produced fruit of optimal ripeness.. The Merlot from the Wilgha vineyard displayed intense fruit flavours, good colour and pleasing levels of natural acidity. It was picked at 13.0 Baumé, and then 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 2005 Hollick Sparkling Merlot is perfect for any celebration, or as the Hollick team espouse, try it with Smoked Salmon and Eggs Benedict (“Ouefs Hollick”) for an indulgent breakfast.

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

Aromas: Varietal Merlot aromas of satsuma plums, blackberries and violets are enhanced by dark chocolate notes.

Flavours: This is a wine of appealing texture and generous flavour. 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	3.36
Total Acidity	5.81g/l

