



HOLLICK

COONAWARRA

2006

Sparkling

MERLOT

This wine is made from 100% Merlot grapes from the Hollick Coonawarra vineyard. It is the 15th vintage of this outstanding wine and continues the reputation for a wine of softness and liveliness.

The 2006 harvest produced berries which were smaller in size than usual, with the resulting intensity of fruit flavour and characters making up for the lower yields.

The Merlot was sourced from the Wilgha vineyard where it continually produces perfumed fruit characters, excellent structure and generous ripe tannins.

The fruit for this wine was picked at 13.2° Baumé, and then crushed and fermented on skins for six days in Potter fermenters. This base wine was then matured in a mixture of French and American oak of varying ages for eighteen months. Secondary fermentation was induced by the addition of yeast and sugar, producing a fine persistent bead, integrated toasty nuances, and generous mouth feel.

It is the first of our Sparkling Merlot to be bottled with a crown seal and has a new label to match the new packaging.

Served chilled, the 2006 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.

Technical Details

Alcohol	13.5%
pH	3.39
Total Acidity	5.3g/l
Bottling Date	10 th October, 2007

Appearance: Vibrant purple with crimson hues, the wine will develop brick red hues with bottle maturation.

Aromas: Clean and fresh aromas of violets, plums and blackberries are enhanced by dark chocolate notes.

Flavours: A wine of elegance and instant appeal. Generously fruity with a predominance of plums, blueberry and raspberry flavours. The palate is further enhanced by underlying flavours of chocolate and liquorice.

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

