



# HOLLICK

COONAWARRA

## 2008 HOLLICK SPARKLING MERLOT

This wine is made from 100% Merlot grapes from the Hollick Coonawarra vineyard. It is the 16th vintage of this outstanding wine and continues the reputation for a wine of softness and liveliness.

Coonawarra experienced optimum conditions during the 2008 growing season. Early spring rains after a dry winter promoted excellent budburst and flowering. The cool conditions in February allowed good flavour development before the intense heat of March hastened the ripening. The vintage yields were marginally below the long-term average, with the fruit showing intense colour and rich ripe flavours.

The fruit for this wine was picked at 13.5° 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 produced a fine persistent bead, integrated toasty nuances, and generous mouth feel.



Region	Coonawarra	
Varietal Composition	Merlot	
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	Generously fruity with a predominance of plums, cherry and bramble fruit flavours. The palate is further enhanced by underlying flavours of chocolate and liquorice with soft velvety tannins.	
Technical Details	Alc/Vol	14.0%
	pH	3.39
	Total Acidity	6.4g/l
	Bottled	April 2010
Cellaring	Cellar for 5 years or more to experience the rich fruitcake character of aged Sparkling Merlot.	
Food Matching	Served chilled, the 2008 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.	