



HOLLICK

Coonawarra

2003 Tempranillo

This variety originated in Northern Spain and takes its name from the Spanish word for a little early, and is pronounced ‘temprah-NEE-yoh’.

The best examples of Tempranillo come from the cooler parts where it produces deeply coloured wine. Under the traditional, complicated and prescriptive Appellation systems in Spain, Tempranillo’s were strictly regulated, which often resulted in wines that failed to show their fruit flavours and true potential. Recently, wines made from this variety have produced some exciting and appealing fruit driven wines. It is these wines which inspired Ian and Wendy Hollick to plant the variety.

The grapes for the 2003 Varietal Trial Tempranillo were grown on the Hollick Red Ridge Vineyard at Wrattenbully, about 40 kilometres north of Coonawarra. The growing conditions at Wrattenbully appear to be excellent for this variety – a little warmer and some 2 weeks earlier ripening than Coonawarra.

The fruit was hand picked and brought to Coonawarra for crushing and fermentation. The wine was then matured in older French oak for 10 months, to allow the fruit flavours to express themselves.

Colour: Garnet red with some typical mahogany tints at the rim.

Palate: Intense savoury and dark cherry fruit flavours, with a beguiling orange peel character.

Flavours: Soft, silky tannins combine well with cherries, strawberries and spices.

Cellaring: Drink over the next 3 or 4 years, and try it with Spanish paella.

