



# HOLLICK

COONAWARRA

## 2006 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 2006 vintage is made from 100% Tempranillo sourced from the Hollick vineyard at Wratttonbully, located 40 kms north of Coonawarra. The climate of Wratttonbully is slightly warmer than Coonawarra and is well suited to the variety.

The fruit was picked in early April and following crushing and fermentation was matured in French oak for 18 months to allow the natural fruit characteristics of the variety to shine.

**Colour:** Bright and glossy plum red.

**Aromas:** Juicy dark plum and cherry aromas with a dusting of herbs and some orange rind elements.

**Flavours:** This medium-bodied wine displays a fine, supple tannin structure and a relatively savoury palate with sour cherry fruit flavours to the fore.

**Cellaring:** The 2006 Tempranillo is ready to drink on release, but is well suited to cellaring for up to five years.

Easy to drink, why not partner it with a selection of tapas, or a simple Chorizo and white bean stew.

### Technical Details

Alc/Vol	12.5%
pH	3.44
Total Acidity	6.42g/l
Bottled	November 2007

