



# HOLLICK

COONAWARRA

## 2008 HOLLICK TEMPRANILLO

At Hollick we try to stay ahead of the pack by producing some interesting other varieties, and since visiting Spain we have had a penchant for many things Spanish. Tempranillo originated in Northern Spain and takes its name from the Spanish word for a little early. It is pronounced “temp-rah-nee-yoh”.

The 2008 vintage is made from 100% Tempranillo sourced from the Hollick vineyard at Wrattenbully, located 40 kms north of Coonawarra. The climate of Wrattenbully is slightly warmer than Coonawarra and is well suited to the variety.

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

Region	Wrattenbully
Appearance	Vibrant purple
Aromas	Juicy dark plum and cherry aromas with a dusting of herbs and some aniseed elements.
Flavours	This lighter-bodied wine displays fine, supple tannins with a complex palate of bramble, blackberry and dark cherry fruit flavours. Adding interest are the varietal flavours of herbs, balsamic, spice and cold tea.
Technical Details	Alc/Vol 13.5% pH 3.64 Total Acidity 6.11 g/l Bottled September 2009
Cellaring	The 2008 Tempranillo is ready to drink on release, but is well suited to cellaring for up to eight years.
Food Matching	Warm spiced chicken and lentil salad with assorted green leaves and roast garlic yoghurt.

