



HOLLICK

Coonawarra

1999 'The Nectar'

It is said that the gloriously sweet, concentrated wines that result from grapes infected by the Noble Rot (*Botrytis cinerea*) are indeed 'The Nectar' of the gods.

The first botrytised wine made by Hollick was from the 1985 vintage and the team has developed quite a reputation for this style. The 1999 'The Nectar' is a blend combining Riesling (78%) with small parcels of Sauvignon Blanc and Semillon. The *Botrytis* infected grapes were hand picked late in May. After pressing, the juice was cold settled for several days then seeded with yeast and slowly fermented until the desired balance between sweetness and acidity was attained.

The wine is pale yellow in its youth but will develop deep golden colours as it ages. The nose and palate offer a complex array of smells and flavours derived from the three grape varieties and the characters induced by *botrytis* infection. Lime, grapefruit, dried apricot, marmalade and dried peach are evident on the nose. The luscious palate displays honey, mandarin peel and apricot flavours finishing with drying acidity.

Serve it chilled with fresh pate, fresh fruit for dessert or ripened soft cheeses.

The 1999 'The Nectar' will develop further complexity in good cellaring conditions for 10 years or more.

Technical Details:

Alc/Vol	11.8%
pH	3.80
Total Acidity	7.14g/l
Residual Sugar	148g/l
Bottled	29th October 1999

