



HOLLICK

Coonawarra

2003 '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 Nectar' is only made in vintages where late autumn fogs present the ideal conditions to precipitate the development of *Botrytis cinerea*, which is typically every second or third year. The 2003 'The Nectar' is a result of these conditions. After careful selection in the vineyard this blend combines 85% Riesling and 15% 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.

Colour: Pale straw with green tinges. Will develop golden hues with age.

Aromas: Lime juice and orange peel with a mineral edge confirms the dominant Riesling component in this wine. The *botrytis* contributes cumquat marmalade and dried apricot notes.

Flavours: The poised palate balances rich honey and cumquat fruit flavours with prominent cleansing acidity.

Cellaring: The 2003 'Nectar' can be enjoyed on release, but will develop complexity with 10 years or more of maturation.

Classically served chilled with paté, or try with fresh fruits or a perfectly ripened Brie.

Technical Details

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|----------------|---------------|
| Alc/Vol | 13.0% |
| pH | 3.32 |
| Total Acidity | 10.45g/l |
| Residual Sugar | 98g/l |
| Bottled | November 2003 |

