



# HOLLICK

Coonawarra

## 2004 '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 2004 'The Nectar' is made entirely from botrytis infected Coonawarra Riesling from the Hollick Wilgha vineyard. The *Botrytis* infected grapes were hand picked in early June. 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, apricot and musk Riesling fruit aromas come to the fore. The botrytis contributes cumquat marmalade and dried apricot notes.

**Flavours:** This is a luscious wine that shows intense honey, citrus and marmalade flavours, and finishes with cleansing acidity and a fresh finish.

**Cellaring:** The 2004 '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

Alc/Vol	12.5%
pH	3.14
Total Acidity	8.19g/l
Residual Sugar	83g/l
Bottled	November 2004

