



HOLLICK

Coonawarra

2005 '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 2005 'The Nectar' is made entirely from Coonawarra Riesling from the Hollick Wilgha vineyard. The grapes were allowed to hang for an extended period until harvested in late June, which encouraged the development of some botrytis and also concentrated the sugars and flavours in the grapes through dehydration.

Once harvested and pressed, 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: Primary Riesling aromas of apple blossom and orange peel are overlaid by marmalade and dried apricot notes from botrytis.

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

Cellaring: The 2005 'The Nectar' can be enjoyed on release, but will develop complexity with 5 years or more of maturation.

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

Technical Details

Alc/Vol	13.0%
pH	3.24
Total Acidity	9.05g/l
Residual Sugar	89g/l
Bottled	October 2005

