



HOLLICK

COONAWARRA

2006 '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 2006 'The Nectar' is made entirely from Coonawarra Riesling from the Hollick Wilgha vineyard. Once ripe, the fruiting canes in half of the Riesling vineyard were cut to allow some dehydration while botrytis cinerea developed. This assists in the concentrating of the sugars and flavours in the grapes. The grapes were then allowed to hang for an extended period until harvested in late May.

The fruit was carefully selected and harvested by hand. Gentle pressing and a long cool fermentation retained the vibrant freshness of flavours, before the wine was clarified, stabilised and bottled.

Colour: Light golden hues with green tinges, which will fade as the wine develops, and the golden colours take over.

Aromas: Floral lifted aromas of dried apricot, mandarin intermingled with delicate orange peel and spice.

Flavours: Rich and luscious palate of concentrated apricots and citrus fruit. Mouth-coatingly complex with a clean and vibrant palate revealing undertones of lemon and mandarin.

Cellaring: The 2006 'The Nectar' can be enjoyed on release, but will develop complexity with 5 years or more of maturation.

Serve chilled with paté, or try with fresh or dried fruits and a perfectly ripened soft cheese.



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2006
Coonawarra

'The Nectar'

375 ml

Technical Details

Alc/Vol	13.0%
pH	3.26
Total Acidity	10.38g/l
Residual Sugar	79g/l
Bottled	October 2006