



# HOLLICK

COONAWARRA

## 2008 'The Nectar'

It is said that the gloriously sweet, concentrated wines that result from grapes infected by 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 2008 'The Nectar' is made entirely from Coonawarra Riesling from the Hollick Wilgha vineyard. Each year the Hollick team's patience is tested, waiting for Botrytis to develop naturally in the vineyard. In years of low infection, 'cordon cutting' is practised, to dehydrate the fruit and concentrate the flavours.

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.

The 2008 vintage of 'The Nectar' saw extremely high levels of botrytis infection develop late in the season, resulting in an exceptionally complex and concentrated wine .

**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, and honey, intermingled with delicate orange peel and spice.

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

**Cellaring:** The 2008 'The Nectar' can be enjoyed on release, but will develop complexity with 5 years or more of maturation.

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



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2008

*The Nectar*

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375ml

### Technical Details

Alc/Vol	10.50%
pH	3.10
Total Acidity	8.5g/l
Residual Sugar	102g/l
Bottled	August 2008