



HOLLICK

COONAWARRA

2009 HOLLICK THE NECTAR BOTRYTIS RIESLING

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 2009 '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 2009 vintage of 'The Nectar' saw extremely high levels of botrytis infection develop late in the season, resulting in an exceptionally complex and concentrated wine.

Region	Coonawarra
Varietal Composition	Botrytised Riesling
Appearance	Bright golden straw.
Aromas	Clean and fresh aromas of dried apricot and honey with hints of grapefruit and orange peel.
Flavours	A rich and luscious palate of concentrated apricot, lemon and mandarin fruit flavours. The complexity and balance between the sweetness and delicate acidity combine to ensure a refreshingly pleasant and lingering after taste.
Technical Details	Alc/Vol 12.0% pH 3.43 Total Acidity 8.35g/l Residual Sugar 160g/l Bottled September 2009
Cellaring	The 2009 'The Nectar' can be enjoyed on release, but will develop complexity with 3-5 years or more of maturation.
Food Matching	Serve chilled with pat�, or try with fresh or dried fruits and a perfectly ripened soft cheese.

