



HOLLICK

Coonawarra

1998 The Wilgha Vineyard Unoaked Chardonnay

The Wilgha Vineyard Unoaked Chardonnay is a refreshingly light wine. It is ideal to drink as an aperitif and can be served with a range of foods such as salads and seafood.

It is made from fruit grown on the Hollick Wilgha Vineyard. This is situated towards the southern end of the famed Coonawarra region, in the cool south eastern corner of South Australia. This vineyard produces wines which display the advantage of a long mild growing period, one of the characteristics of the region.

The Wilgha Vineyard Unoaked Chardonnay shows tropical and herbaceous characters with a hint of white peach. It is made in a style which ensures the retention of the fresh fruit characters and light acidity from the grapes.

This wine continues the Hollick tradition of expressing the flavours created in the vineyard. It has been a favourite in summer, and may be served chilled or at room temperature.

Technical Details:

Baumé at Harvest	12.5° Bé
Alc/Vol	12.5 %
Total SO ₂	158 ppm
pH	3.48
Residual Sugar	2.84 g/l
Total Acidity	6.18 g/l
Bottling Date	November 1998



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750 ml