



HOLLICK

Coonawarra

2001 The Wilgha Vineyard Unoaked Chardonnay

This is a crisp, refreshing wine well suited to our modern alfresco lifestyle. It is extremely versatile, able to be served as an aperitif or with a range of foods such as a Warm Chicken Salad or Chargrilled Octopus.

The Wilgha Vineyard lies at the southern end of the famed Coonawarra region, in the cool south eastern corner of South Australia. This vineyard produces wines which display distinctive varietal characteristics and excellent flavour intensity. This wine exhibits the benefits of a long cool ripening season and careful vineyard management to limit crop size.

The 2001 Wilgha Vineyard Unoaked Chardonnay was made employing methods to protect the natural varietal flavours of the Chardonnay grape whilst retaining crisp acidity. The 2001 vintage sees a positive evolution of the style of this wine. For the first time a small component of the blend has gone through a secondary malo-lactic fermentation. This has contributed great complexity to the wine and enhanced the mouthfeel, without compromising the primary stone fruit Chardonnay flavours and aromas that have made the previous vintages so successful. The wine finishes with cleansing acidity.

The Hollick team recommend that this wine is best consumed when young as a lighter alternative to oak-matured wines, although it will develop toasty complexity with short term cellaring

Technical Details

Alc/Vol	12.5%
pH	3.18
Total Acidity	8.06g/l
Bottled	July 2001



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750ml