



# HOLLICK

Coonawarra

## 2004 The Wilgha Vineyard Unoaked Chardonnay

This is a crisp, refreshing wine well suited to our modern cafe lifestyle. It is an extremely versatile wine, able to be served as an aperitif or with a range of foods such as a Vietnamese Prawn Salad or chargrilled Asparagus.

The Wilgha Vineyard lies at the southern end of the famed Coonawarra region, in the cool south eastern corner of South Australia. This vineyard consistently 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 2004 Wilgha Vineyard Unoaked Chardonnay was made employing methods to protect the natural varietal flavours of the Chardonnay grape whilst retaining crisp acidity.

Appearance: Pale straw

Aromas: The wine is brimming with tropical melon and stone fruit aromas of Chardonnay in its natural state.

Flavours: Medium bodied, the wine displays pure nectarine and melon fruit flavours, and 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	3.27
Total Acidity	8.15g/l
Bottled	July 2004

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**The Wilgha Vineyard  
Unoaked Chardonnay**

750ml