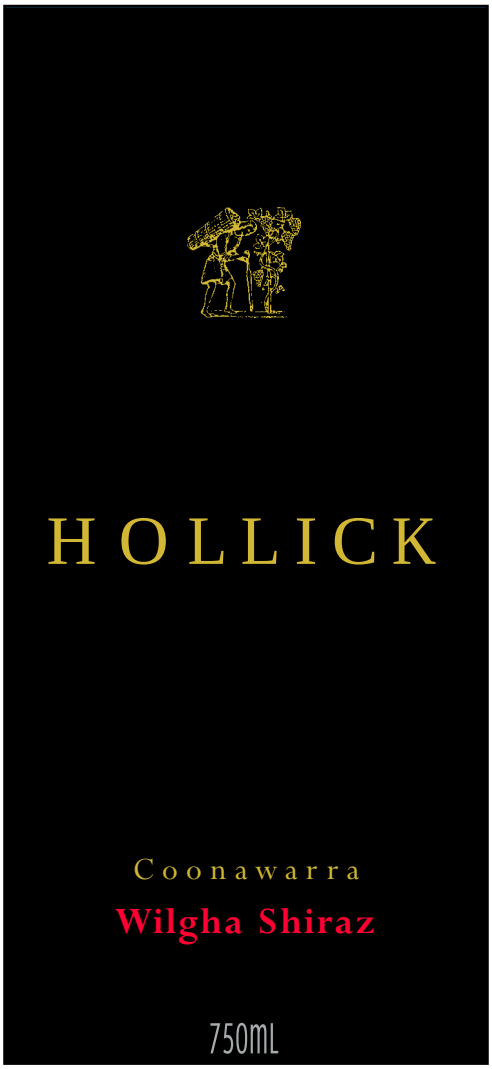
HOLLICK

Coonawarra

2003 Wilgha Shiraz

The Wilgha vineyard is located on the south-western corner of the famed Coonawarra strip, and was first planted in 1975. Hollick Wines have been making a Shiraz from this property since 1988. The 2003 Wilgha Shiraz is a selection of the finest fruit from this vineyard which has consistently produced outstanding quality from dry-grown low yielding vines growing on the shallow terra rossa soil. The 2003 vintage, much like the 2002 vintage produced yields well below the long-term average. These yields and good weather conditions contributed to a relatively early vintage, delivering healthy fruit with good concentration and ample natural tannin.



Once harvested each parcel of Shiraz is handled separately with the fruit being crushed and then fermented in stainless steel tanks. The fermentation is then completed in a combination of new American and French oak barriques to promote integration of fruit and oak flavours. The wine spends up to 22 months in barrel for further maturation. The winemaking team then critically assess each barrel for selection to be bottled as Wilgha Shiraz..

Colour: Dark garnet red with with some garnet at the rim.

Aromas: Fruit aromas of boysenberry and stewed plums combine with liquorice, soy and exotic spice notes. Aromas of cardamom, cloves and cinnamon defines the fruit from this old vine vineyard.

Flavours: The palate is dripping with juicy black fruited Shiraz with menthol and liquorice notes poking through.

The wine displays great texture and a long finish. While the wine is approachable on release it will evolve for 7 years or more in ideal cellar conditions, further integrating the wine's components. Our chef recommends slow cooked lamb with chorizo, tomato and onion served with a creamy cauliflower mash and gremolata to partner.

Technical Details

Alc/Vol	14.0%
pH	3.31
Total Acidity	7.17g/l
Bottled	March, 2004

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