



HOLLICK

COONAWARRA

2005 Wilgha Shiraz

The Hollick 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 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 2005 Wilgha Shiraz achieved optimal ripeness after a wonderfully dry and warm "Indian Summer". These ideal growing conditions resulted in fruit with fantastic concentration of flavour and colour combined with elegant and fine grained tannins.

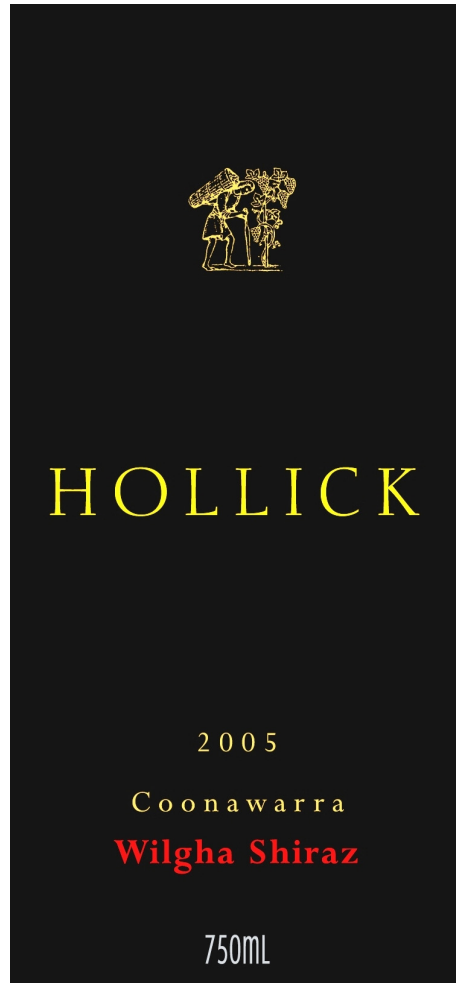
Once harvested each parcel of Shiraz was handled separately with the fruit being crushed and then fermented in stainless steel tanks. The fermentation was then completed in a combination of new French and American oak barriques to promote integration of fruit and oak flavours. The wine spent 19 months in barrel for further maturation. The winemaking team then critically assessed each barrel for selection to be bottled as Wilgha Shiraz. Once bottled the wine was stored for a further 29 months before being released.

Colour: Deep crimson with purple hues at the rim.

Aromas: Lifted fruit aromas of boysenberry, raspberry and plums combine with liquorice, black olive and anise notes. Aromas of sarsparilla, and cinnamon define the fruit from this old vineyard.

Flavours: Concentrated with dark berried fruit this wine has depth and persistence. Complexity and elegance is a hall mark of the Wilgha Shiraz with fine and soft tannins rounding out this textured and supple wine.

Whilst deliciously vibrant and oozing primary fruit flavours on release, this wine will evolve gracefully for 10 years or more in ideal cellar conditions. Time will see a further softening and integration of the velvety tannins and the development of characters such as chocolate, leather, and mocha with some earthy and savoury components. Our chef recommends grilled eye fillet, with a caramelised onion tart, olive tapenade, and shiraz jus.



Technical Details

Alc/Vol	14.5%
pH	3.61
Total Acidity	6.22g/l
Bottled	December, 2006