



## 2006 HOLLICK 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.

Coonawarra experienced near perfect conditions during the 2006 growing season. Average winter rainfall combined with a warm dry spring to produce excellent budburst and flowering conditions. Summer was warm and dry, devoid of significant extremes. The autumn harvest season that followed was notable for being warm and sunny with negligible precipitation, bringing about an early and unhurried vintage. The vintage yields were marginally below the long-term average, with the fruit showing good ripeness and excellent colours. The 2006 release Wilgha Shiraz celebrates the 25<sup>th</sup> vintage for Hollick Wines.

Upon obtaining optimal ripeness, the most outstanding rows of the old vine Wilgha Shiraz block were harvested and transported directly to the winery. Here the fruit underwent a controlled cold soak to achieve maximum colour and flavour extraction. Fermentation was conducted in 2 tonne open fermenters with regular hand plunging of the cap. To promote the integration of fruit and oak flavours, the wine was drained to French oak barriques for completion of fermentation. Only the best barrels are selected for final blending and subsequent bottling of the Wilgha Shiraz.

Region	Coonawarra	
Varietal Composition	100% Shiraz	
Appearance	Dense crimson with purple hues at the rim.	
Aromas	Lifted fruit aromas of boysenberry, blackberry and plums combine with violets, black olive and anise notes. Aromas of sarsparilla, and cinnamon define the fruit from this old vine 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.	
Technical Details	Alc/Vol	14.5%
	pH	3.55
	Total Acidity	5.67g/l
	Bottled	December 2007
Cellaring	Whilst vibrant and oozing primary fruit flavours on release, this wine will evolve gracefully for 10 years or more in ideal cellar conditions.	
Food Matching	Our Chef recommends aged eye fillet, potato dauphinois, roasted poppy seed carrots and salsa verde butter.	

