



# HOLLICK

COONAWARRA

## 2021 'THE NECTAR'

It is said that the gloriously sweet, concentrated wines that result from grapes infected by Noble Rot (*Botrytis Cinerea*) are indeed 'The Nectar of the Gods'. Riesling is the preferred variety for sweet botrytised wines because it retains significant acidity even with the extreme ripeness. This is a wine style which has great longevity and which will often improve for decades.

The Nectar is made from Coonawarra Riesling & Savagnin from our Wilgha vineyard. A cold 'Bonney Upwelling' at the coast moderated temperatures from January onwards. February and March temperatures were mild, and the cold nights and warm days delivered an extended ripening period. This allowed the fruit to ripen and develop intense fruit flavours. Hanging on the vines until late in the season, the harvest was delayed until botrytis had crept its way throughout the entire vineyard. Slowly dehydrating the berries, it produced the concentrated, incredibly sweet and flavourful fruit required for making a wine of this style.

The fruit is carefully selected to ensure the integrity of the wine. Gentle pressing and a long cool fermentation retained the vibrant freshness of flavours before the wine was clarified, stabilised and bottled.

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Region	Coonawarra
Appearance	Light straw
Aromas	Perfumed apricot kernels with elderflowers and a hint of honeysuckle.
Flavours	An unctuous wine with a full round mouthfeel of toasted brioche and Seville orange marmalade, giving way to a long lingering finish.
Technical Details	Alc/Vol 11.0% pH 3.30 Total Acidity 7.3 g/L Residual Sugar 144 g/L Bottled July 2021
Cellaring	The Nectar can be enjoyed on release and will continue to develop complexity with cellaring.
Food Matching	Try it with a Cookies & Cream fudge brownie with hazelnut parfait.

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