



HOLLICK

COONAWARRA

2022 PINOT NOIR

Hollick Wines have been producing Pinot Noir from their Coonawarra vineyards since 1986. The 2022 Pinot Noir includes fruit from more recent plantings of the Pinot Noir clone 114 and have provided bright and vibrant fruit flavours which combine with the structure, density, and complexity from the Hollick old vine Pinot Noir.

The 2022 vintage in Coonawarra can be characterised by following 2021 as another great year with firm acidity and high-quality fruit. Yields were about the statistical average, which was attributed to a warm summer providing optimal fruit set and vineyard balance. The Autumn months snapped in a bit cooler, which allowed for even ripening and good flavour and tannin development.

Once in the winery, the fruit was separated into clones 114 and 115. They were then destemmed and transferred into two small open fermenters for a 5-day cold soak prior to fermentation. Gentle hand plunging 2 times daily and maturation in old French oak for 6 months has enabled the vibrant fruit characters to come to the fore, maximising brightness, and drinkability.



Region	Coonawarra
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Appearance	Bright garnet red
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Aromas	Hints of sweet florals, cherry, cranberries, red currants, and hints of marzipan.
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Flavours	Juicy cherries with fresh, bright acidity make a well-balanced wine.
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Technical Details	Alc/Vol 13.5 % pH 3.5 Total Acidity 6.0 g/l Bottled November 2022
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Cellaring	Enjoy now.
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Food Matching	Try with crispy Peking duck pancakes.
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