



HOLLICK

COONAWARRA

2022 '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 to keep harmony and balance in the finished product. This is a wine style which has great longevity and which will often improve for decades.

The Nectar is made of 100% Coonawarra Riesling from our Wilgha vineyard. Mild weather over the ripening period presented optimal conditions for Noble Rot, where the warm days and cool nights allowed it to work cleanly and evenly through the vineyard. Due to the extended season, the botrytis was able to slowly dehydrate the berries to produce the incredibly sweet, concentrated, 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.

Region	Coonawarra
Appearance	Light golden straw
Aromas	Perfumed apricot kernels with hints of elderflowers and jasmine.
Flavours	A luscious wine with a full, round mouthfeel of toasted brioche and Seville orange marmalade, giving way to a long lingering finish.
Technical Details	Alc/Vol 10.0% pH 3.5 Total Acidity 6.6 g/L Residual Sugar 128 g/L Bottled July 2022
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.

