HOLLICK
COONAWARRA

2024 Bond Road Chardonnay

Named after Bond Road, where the Hollick Estates Chardonnay vineyard is situated. Cool nights experienced in our region are due to the upwelling of cold currents offshore in the Great Southern Ocean. These cool nights contribute to the length of the growing period for Chardonnay in our vineyards, allowing for gradual flavour development and elegance in the resulting wines.

The 2024 vintage in Coonawarra was characterised with mild, very stable weather conditions. Coonawarra received several small rain events during the growing season which was beneficial to the general vine health and soil moisture.
These climatic conditions lead to long and steady increases in maturity levels, allowing us to pick at optimum levels of ripeness and flavour.

Our Chardonnay was harvested in the early hours, arriving in pristine condition. Free run juice was transferred to French oak, 30% new. Fermentation proceeded in oak with 50% wild yeast and 50% selected yeast to enhance flavour and complexity. Further flavour development was achieved through 8 months of yeast lees contact with regular stirring. Partial malo-lactic fermentation contributes complexity to a fine cool climate Chardonnay.

Region	Coonawarra	
Appearance	Pale lemon	
Aromas	Nectarine, white peach, pencil shavings vanilla, oak and butterscotch	
Flavours	Crunchy white stone fruit and citrus characters combined with minerally acidity, nougat & oak to provide length and balance	
Technical Details	Alc/Vol pH Total Acidity Bottled	13.5% 3.42 5.9 December 2023
Cellaring	Enjoy it now, or be rewarded by careful cellaring for years to come.	