



Coonawarra is located approximately half way between Adelaide and Melbourne in the Limestone Coast zone in the south-east of South Australia. Hollick Wines is situated at the southern end of the Coonawarra strip. The famous terra rossa soil over limestone provides the perfect environment for growing the highest quality grapes. The cool climate ensures a long ripening season that maximises flavour whilst retaining good natural acidity and a soft tannin structure. Coonawarra is regarded as producing Australia's finest Cabernet Sauvignon.



# HOLICK

PRIDE OF PLACE



# HOLICK

COONAWARRA

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# HOLICK

COONAWARRA



*Hand Crafted Wines reflecting the  
characters of their Place of Origin.*

*"Pride of Place"™*

## Hollick History

The Hollick winery, cellar door and restaurant complex is established on "Neilson's Block", one of the original John Riddoch selections at the southern end of Coonawarra.

Hollick wines is a small family owned winery located in South Australia's Coonawarra Wine region. Driven by quality and a hands-on approach, Hollick Wines are made from estate grown fruit from three core vineyards.

Neilson's Block, planted by Ian and Wendy in 1975, the nearby Wilgha vineyard, purchased in 1987 and the Wrattenbully vineyard developed in 1998, giving Hollick over 200 acres of vineyard in total.

The soils and climate of Coonawarra and Wrattenbully are similar, with both regions boasting terra rossa soils and Wrattenbully being marginally warmer.



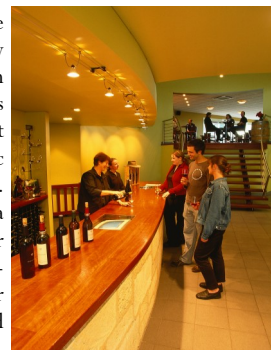
The Hollick family,  
Left to Right: Mel, Wendy, Kate and Ian.



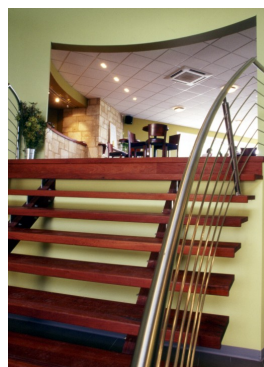
Winemaker Joe Cory

## Cellar Door and Restaurant

At 'Upstairs at Hollick' visitors to the region can enjoy fine contemporary Australian cuisine with an emphasis on local produce. The innovative menu is complemented by an extensive wine list featuring Hollick wines and an eclectic selection of local and imported wines. Unique views of the famous terra rossa strip and the barrel shed are on offer from the restaurant. Before or after dining in the restaurant, the modern cellar door facility is available for sales and tastings.



Cellar Door open: Mon - Fri 9am - 5pm  
Weekends & Public Holidays 10am - 5pm



Restaurant Opening Hours:  
Lunch: Wed-Sun 12pm-2:30pm  
Dinner: Sat from 6:30pm  
Upstairs at Hollick telephone 08 8737 2752

## Icon Wines

These wines reflect the Pride of Place in which they are grown, displaying great concentration and varietal purity, and only released in years of excellence.

**Ravenswood Cabernet Sauvignon**, **Wilgha Shiraz** and **Neilson's Block Merlot** are the outcome of painstaking attention to detail in the vineyard and winery, and the uncompromising standards set by the entire Hollick team. These wines are eminently approachable on release, but have the structure and concentration to be cellared with confidence for at least 10 years. Strictly limited availability.



## Varietals



**Cabernet Sauvignon** Quintessential 100% Coonawarra Cabernet Sauvignon displaying hallmark cassis fruit character.

**Wrattenbully Shiraz** Varietal Shiraz at it's best, deep intense flavours of ripe plums and honeysuckle overtones.

**Pinot Noir** Cool climate fruits combine to produce cherry fruits with gamey overtones after some bottle age.

**Bond Road Chardonnay** A soft, concentrated and complex wine made using barrel and partial malolactic fermentation.

**The Nectar** Botrytised Riesling displaying apricot and honey.

## Blends

**Cabernet Sauvignon Merlot** A classic Coonawarra style with rich berry aromas and flavours.

**Shiraz Cabernet Sauvignon** Traditional Australian blend from Wrattenbully and Coonawarra showing soft fruitcake and spice flavours and early drinkability.

**Sauvignon Blanc Savagnin Semillon** The herbaceous, grassy fruit flavours of Sauvignon Blanc are in complete harmony with the tropical fruit flavours of Semillon.



## Exotic Range



**Savagnin** Aromatic wine with a fresh, crisp finish.

**Tempranillo** A Spanish variety with juicy plum and cherry fruit flavours.

**'Hollaia' Sangiovese Cabernet Sauvignon** A classic Italian blend. Cherries and blackberries with a hint of classic Italian dried herbs and chalky tannins.

**Barbera** Strong berry flavours with soft pot-pourri nuances.

**Sparkling Merlot** Clean, fresh and elegant. Vibrant berry flavours enhanced by chocolate and liquorice flavours.