



HOLM OAK VINTAGE & CELLARING CHART



DRINK NOW

Fully mature and nothing to be gained by aging any longer. Quality could be compromised if cellared any further. Cheers!



DRINK SOON

At or near its peak drinking condition, but no hurry. Be sure to enjoy it within the next 12-24 months. Plan the occasion.



HOLD 5+ YEARS

Hold the line – this wine will benefit from further bottle age so be patient and let the beauty of this wine develop.



HOLD 10+ YEARS

This wine is a mere baby. Give it time in the cellar and it will pay you back in spades. Watch this space.

	2008	2009	2010	2011	2012	2013	2014	2015	2016	2017	2018
ARNEIS			🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷	
RIESLING	🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷
SAUVIGNON BLANC	🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷
PINOT GRIS			🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷
CHARDONNAY			🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷	
WIZARD CHARDONNAY					🍷	🍷	🍷	🍷	🍷	🍷	
THE PROTÉGÉ PINOT NOIR											🍷
PINOT NOIR	🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷	
WIZARD PINOT NOIR		🍷	🍷		🍷	🍷	🍷	🍷	🍷	🍷	
HOTSHOT PINOT NOIR							🍷	🍷		🍷	
SHIRAZ						🍷				🍷	
CABERNET FRANC										🍷	🍷
CABERNET MERLOT	🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷	🍷	
CABERNET SAUVIGNON	🍷	🍷	🍷		🍷	🍷	🍷	🍷	🍷	🍷	
NV PINOT NOIR CHARDONNAY SPARKLING	Drink within three years of purchase										
MOSCATO	Drink when young and fresh, within a year or two of purchase										
HOG & D'HOUD MUSCAT	Drink within up to 10 years of purchase										

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HOLM OAK
TASMANIA

GENERAL CELLARING NOTES BY VARIETY

ARNEIS

Arneis is not particularly well known for its cellar-ability. However, at Holm Oak we've found that with Tasmania's cool climate, this wine can develop favourably with short-to-medium term cellaring. We typically find that our Arneis is relatively high in acidity with grapefruit and melon fruit characters. With three to five years of bottle age, the wine develops more stone fruit and spice characters and the palate becomes fuller and richer.

RIESLING

Riesling ages beautifully, but also drinks well as a young wine, so it's always difficult to predict a drink-now date. When young, Holm Oak's Riesling has loads of lime and floral characters and fine, flinty acidity. As it ages it develops more toasty, honey and stone fruit characters with a hint of kerosene on the nose. If you like wine fresh and aromatic, drink Riesling young; if you like it with more complexity and texture, age it for up to 15 years.

SAUVIGNON BLANC

Some winemakers produce Sauvignon Blanc as an ageworthy wine, but Holm Oak makes its Sauvignon Blanc for immediate drinking! Holm Oak's Sauvignon Blanc has fresh, vibrant and lifted aromatics that are found in their purest form as a young wine. However, given the natural acidity of this wine, this Sauvignon Blanc will still maintain its freshness and vibrancy for up to two years following the vintage year.

PINOT GRIS

Pinot Gris is fantastic while it's young, fresh and aromatic, so we recommend drinking it upon release. Like Holm Oak's Sauvignon Blanc, our Pinot Gris will remain fresh and vibrant for a couple of years post vintage due to its natural crisp acidity, and it will develop a little bit of honey and spice as it ages.

CHARDONNAY

Holm Oak's Chardonnay will age gracefully with medium-term cellaring. Holm Oak produces its Chardonnay in a more elegant style with lovely texture, but also the characteristic mineral acidity of other Holm Oak wines. As the wine ages, it will develop more toast and honey characters and the palate will become richer and creamier.

WIZARD CHARDONNAY

Holm Oak's Wizard Chardonnay will benefit from medium-term cellaring and really needs about 12-18 months' bottle age post bottling for the fruit and oak characters to fully integrate. It is a bigger, richer style of Chardonnay, with a large percentage of new oak and a large proportion undergoing malolactic fermentation, so it's quite an intense style. However, it has the characteristic Tasmanian acidity that ensures it will cellar for five to seven years.

PROTÉGÉ PINOT NOIR

Holm Oak's Protege Pinot Noir is a light, fruit-driven style of Pinot Noir and is best enjoyed within three years of release. The fruit is picked at moderate sugar levels when it displays lovely fresh strawberry and cherry characters. This is a gorgeously light Tasmanian Pinot Noir, which makes perfect drinking with many styles of cuisines.

PINOT NOIR

Holm Oak's Estate Pinot Noir is made to drink on release, although it will cellar well for about seven years. Upon release, the wine has lovely lifted strawberry and cherry aromatics, but also displays earthy, savoury complexity as a result of its wild fermentation and barrel maturation (20% in new oak). Over time, these savoury characters will come to the fore in this Pinot Noir.

WIZARD PINOT NOIR

The Wizard Pinot Noir is built for ageing. It has more tannin structure than Holm Oak's Estate and Ilex Pinots as a result of growing conditions, partial whole bunch fermentation and maturation in 60% new French Oak. It is a rich, intense style of Pinot Noir, which can be cellared for 12-15 years. Over this time, the oak will become more integrated and the fruit aromatics will develop and become quite perfumed, before the mushroom/forest floor characters develop as the wine matures.

HOT SHOT PINOT NOIR

Holm Oak has made only two vintages of this Pinot Noir to date – 75% is whole bunch fermented, meaning it has more savoury complexity than the other Pinots, and the fruit sits in the strawberry spectrum, as opposed to the cherry spectrum. This wine has beautiful velvety texture that will continue to build in the medium term (5 years). It's difficult to give an end date to cellaring as this wine has only been made for a short time. At the least, it can be cellared for 10 years.

CABERNET MERLOT & CABERNET SAUVIGNON

Holm Oak's Estate Cabernet Merlot is the more medium bodied, fruit driven of these two wine styles and, as such, will cellar well for four to six years. Holm Oak's straight Estate Cabernet Sauvignon is matured in French oak barrels for 18 months and is a bigger, richer style of red wine, so it will cellar happily for up to 15 years.

SHIRAZ

Cool climate Shiraz, such as those grown and made at Holm Oak, can benefit from short to medium term ageing (3-5 years). During this time the wines will soften and open up to display complex raspberry and plum fruit characters. More spice and leather characters will start to emerge as the wine continues to age. We don't tend to get bigger tannins in our wines as a result of the cooler climate. Cellaring much past this time is not particularly beneficial.