



HOLLICK

PRIDE OF PLACE

– HOLLICK STOCK ROUTE – SHIRAZ CABERNET SAUVIGNON 2009

Taking its name from the Stock Route which ran along the higher ridges of Terra Rossa soil between Coonawarra and Wrattenbully, this blend is made in the traditional Australian style. The 2008 Hollick Shiraz Cabernet Sauvignon demonstrates the perfect pairing of key varieties from the Hollick regional vineyards. The majority of the Shiraz comes from the Hollick Wrattenbully vineyard, and is complemented by a small portion of Coonawarra Shiraz and Coonawarra Cabernet Sauvignon.

Hollick have been producing Cabernet Sauvignon and Shiraz from Coonawarra since the '80s, and in 1998 they expanded into the Wrattenbully region, 50km north of their Coonawarra vineyards. The Wrattenbully vineyard has a similar soil structure to Coonawarra vineyards; terra rossa over limestone, with the more northerly location helping to develop rich, full bodied and aromatic Shiraz.

The 2009 season was close to ideal with the cool and dry conditions leading to a later harvest date than recent years. Vintage temperatures provided a long slow ripening period and resulted in the Cabernet Sauvignon exhibiting good structure and varietal character whilst the Shiraz shows rich peppery aromas and intense purple fruit flavours.

Careful handling in the winery ensured that the vibrant flavours seen in the vineyard are evident in the resultant wine. Eighteen months in a mix of French and American oak barrels has added complexity and texture whilst also allowing a softening of the tannin structure.

Region	Coonawarra & Wrattenbully	
Varietal Composition	60% Shiraz & 40% Cabernet Sauvignon	
Appearance	Deep crimson red with purple hues.	
Aromas	Blackberry, mulberry and briar fruit flavours with hints of black olive, spice and chocolate.	
Flavours	Intense flavours of blackcurrant, cherry and plums with liquorice, spice and fruitcake notes. The palate is richly textured, finely balanced and finishes with soft velvety tannins.	
Technical Details	Alc/Vol	14.0%
	pH	3.5
	Total Acidity	6.2g/l
	Bottled	February 2010
Cellaring	Drink now or cellar for 5 to 7 years.	
Food Matching	Roasted lamb rump, eggplant pickle; potato écrasé; green beans; shiraz jus.	

