



# HOLLICK

COONAWARRA

## 2004 Cabernet Sauvignon

The 2004 vintage delivered near perfect conditions for the ripening of Cabernet Sauvignon in Coonawarra, with the combination of the long growing season and the unique terra rossa soils producing distinctive and impressively intense Cabernet Sauvignon. The vintage was notable for healthy crops and a relatively late vintage with the harvest of Cabernet Sauvignon being completed on the 10<sup>th</sup> of May.

The 2004 Cabernet Sauvignon is made from a selection of fruit from the older vine Cabernet Sauvignon in the Neilson's Block and Wilgha vineyards in Coonawarra, many of which were planted in 1975.

In the winery, the grapes were handled carefully to retain the intense fruit flavours developed in the vineyard. Partial barrel fermentation followed by 18 months maturation in predominantly French oak has given the 2004 Cabernet Sauvignon an elegant structure and a long finish on the palate.

**Composition:** 100% Cabernet Sauvignon

**Colour:** Dense and bright ruby red with purple hues at the rim.

**Aromas:** The wine offers up a wonderfully intense and vibrant pot pourri of dark berry fruit aromas, laced with nuances of mint and dark chocolate.

**Flavours:** The 2004 Cabernet Sauvignon stains the palate with dense and juicy black fruits. Robust and textured, abundant fine grained tannins gives the wine excellent length and presence on the palate and excellent potential for cellaring.

The vibrant fruits make this wine attractive as a youngster, but the track record of Hollick Cabernet Sauvignons suggest this wine will show great complexity and integration with a decade of cellaring. Our chef recommends a slow cooked lamb confit with green olives to accompany .



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2004

Coonawarra  
Cabernet Sauvignon

750ml

### Technical Details

Alc/Vol	13.5%
pH	3.48
Total Acidity	6.88g/l
Bottled	March, 2006