



HOLLICK

Coonawarra

2002 Cabernet Sauvignon

The exceptional 2002 vintage inspired the first release of this varietal Cabernet Sauvignon to the core Hollick white label range.

Following the record breaking heat of 2001, conditions for the 2002 growing season in Coonawarra returned to a more typical pattern. Summer was cooler than average and dry, followed by a fine autumn devoid of significant precipitation. The vintage was notable for yields that were well below the long-term average, with the fruit showing good ripeness and excellent colours. The 2002 Cabernet Sauvignon is made from a selection of fruit from the more mature Cabernet Sauvignon vineyards, 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 a combination of French and American oak (50% new) has given the 2002 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 nose is a study in classic Coonawarra Cabernet Sauvignon. Ripe cassis fruit flavours are framed by dark chocolate nuances with minty notes also evident.

Flavours: The wine delivers excellent balance between the intense Cabernet fruit flavours, fine tannins and integrated oak. The palate delivers an abundance of juicy blackcurrant Cabernet Sauvignon fruit flavours with a long finish.

The supple structure of this wine enables it to be consumed now, although 7 to 15 years in a good cellar will be amply rewarded. Our chef recommends a Wagyu steak and kidney pie to accompany.

Technical Details

Alc/Vol	14.0%
pH	3.34
Total Acidity	7.42g/l
Bottled	April, 2004



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750mL