HOLLICK

Coonawarra

2003 Cabernet Sauvignon

The 2003 growing season in Coonawarra was not dissimilar to the conditions experienced in 2002. 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 and a relatively early vintage, with the fruit showing good ripeness and excellent colours. The 2003 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 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.

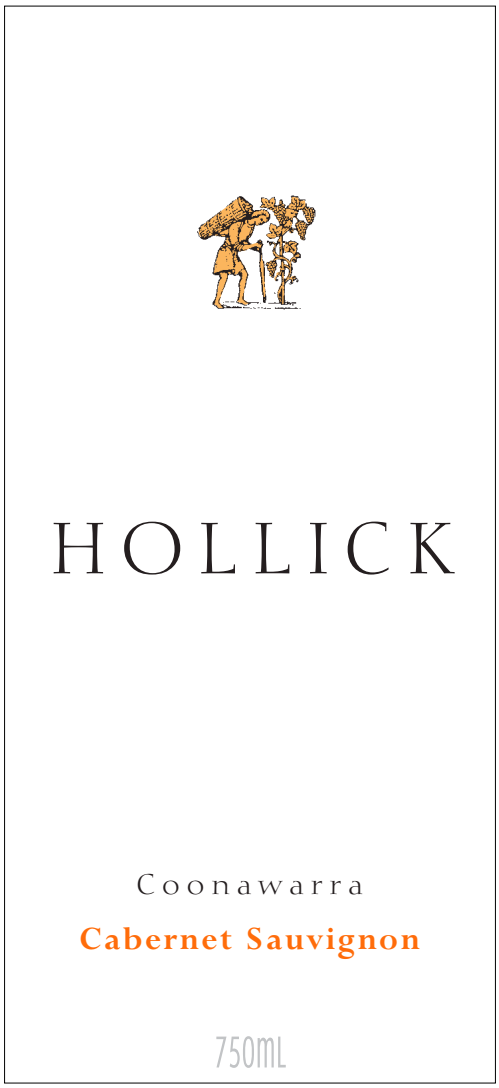
Composition: 100% Cabernet Sauvignon

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

Aromas: The nose is a study in classic Coonawarra Cabernet Sauvignon. Subtle dark chocolate and cloves are framed by ripe berry fruit aromas.

Flavours: The wine delivers excellent balance between the intense Cabernet Sauvignon 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 Lamb and Swiss Brown Mushroom pie with Cabernet jus to accompany.



Technical Details

Alc/Vol	13.5%
pH	3.39
Total Acidity	6.82/l
Bottled	April, 2005

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