



# HOLLICK

COONAWARRA

## 2005 Cabernet Sauvignon

The 2005 growing season in Coonawarra was just about perfect for growing high quality Cabernet Sauvignon. Summer was warm and dry, devoid of significant extremes. The autumn harvest season that followed was notable for being warm and sunny with negligible precipitation, bringing about an early and unhurried vintage. The vintage was notable for yields that were marginally below the long-term average, with the fruit showing good ripeness and excellent colours. The 2005 Cabernet Sauvignon is made from a selection of fruit from the older vine Cabernet Sauvignon grown on the shallow terra rossa soils 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 oak (40% new) has given the 2005 Cabernet Sauvignon an elegant structure and a long finish on the palate.

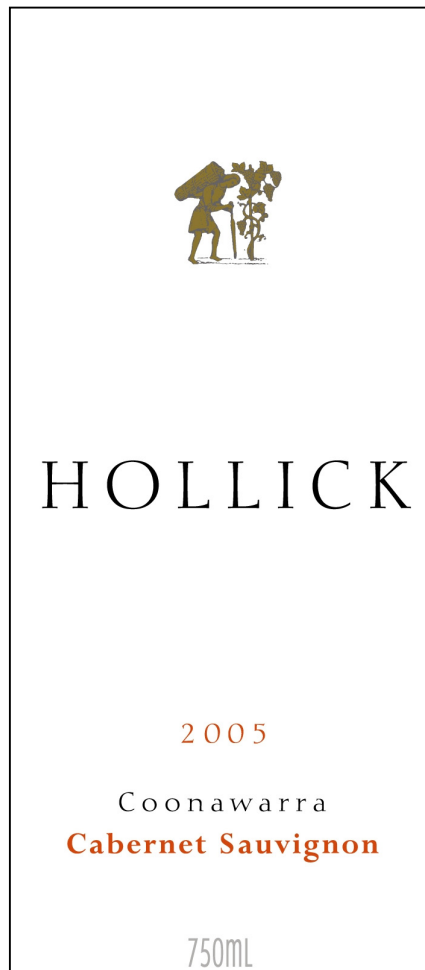
*Composition:* 100% Cabernet Sauvignon

*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            | 3.54           |
| Total Acidity | 6.26/1         |
| Bottled       | December, 2006 |