



HOLLICK

COONAWARRA

2006 Cabernet Sauvignon

Coonawarra experienced near perfect conditions during the 2006 growing season. Average winter rainfall combined with a warm dry spring to produce excellent budburst and flowering conditions. 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 yields were marginally below the long-term average, with the fruit showing good ripeness and excellent colours. The 2006 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 20 months maturation in French oak (30% new) has given the 2006 Cabernet Sauvignon an elegant structure and a long finish on the palate.

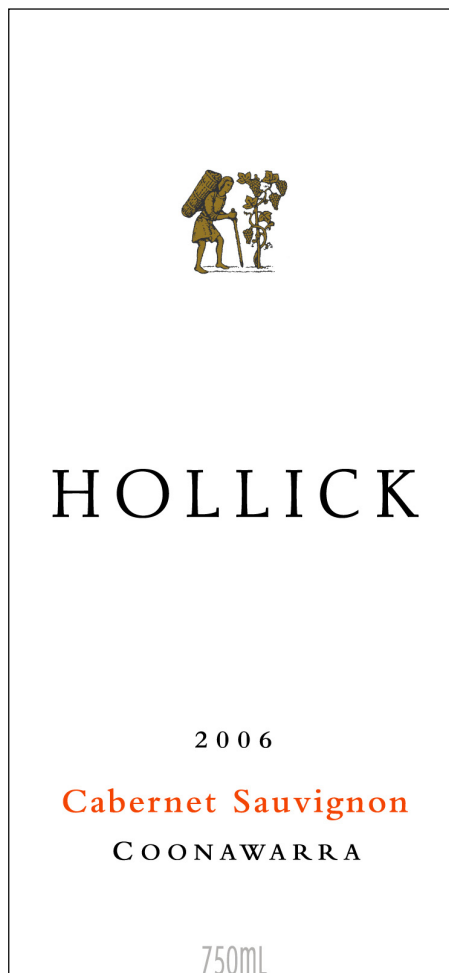
Composition: 100% Cabernet Sauvignon

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

Aromas: An alluring mix of blackberries, briar and violets dominate, with hints of mint and dried herbs.

Flavours: Archetypal Coonawarra Cabernet with blackcurrant, black plums and cassis complimented by a luscious texture, silky tannins and exceptional length of palate. A complex and focused wine with an abundance of elegance and style.

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 grilled lamb cutlets; roast kipfler potatoes; tomato and roasted shallot confit; garlic and rosemary oil.



Technical Details

Alc/Vol	14.0%
pH	3.55
Total Acidity	6.42/1
Bottled	February, 2008