



HOLLICK

COONAWARRA

2008 HOLLICK COONAWARRA CABERNET SAUVIGNON

Coonawarra experienced optimum conditions during the 2008 growing season. Early spring rains after a dry winter promoted excellent budburst and flowering. The cool conditions in February allowed good flavour development before the intense heat of March hastened the ripening. The vintage yields were marginally below the long-term average, with the fruit showing intense colour and rich ripe flavours. The 2008 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 the 1970's.

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 2008 Cabernet Sauvignon an elegant structure and a long finish on the palate.

Region	Coonawarra
Varietal Composition	Cabernet Sauvignon
Appearance	Dense and dark crimson with purple hues at the rim.
Aromas	A powerful bouquet of cassis, blackcurrants and violets with hints of mint, cedar and dried herbs.
Flavours	A rich and powerful wine with layers of concentrated blackberries, cassis, and plum flavours supported by hints of menthol and fine grained tannins. A focused and intense wine displaying balance, elegance and a long and persistent finish.
Technical Details	Alc/Vol 14.0% pH 3.50 Total Acidity 6.41g/l Bottled November 2009
Cellaring	The supple structure of this wine enables it to be consumed now, although 10 to 15 years in a good cellar will be amply rewarded.
Food Matching	Rosemary encrusted rack of lamb with chunky oven roasted vegetables .

