



HOLLICK

COONAWARRA

2005 HOLLICK CABERNET SAUVIGNON MERLOT

The long, cool and dry growing seasons that prevail in Coonawarra provide the ideal conditions for grapes to accumulate intense flavours and colours. The combination of a relatively cool climate and the unique terra rossa soils typically produces distinctive and impressively intense Cabernet Sauvignon and Merlot.

The 2005 growing season in Coonawarra was just about perfect for these varieties. 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 yields were marginally below the long-term average, with the fruit showing good ripeness and excellent colour. The 2005 Cabernet Sauvignon Merlot stands as a testament to the philosophy that “great wines are made in the vineyard”.

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 barrels, has given the 2005 Cabernet Sauvignon Merlot an elegant structure and a long finish on the palate.



Region	Coonawarra
Varietal Composition	75% Cabernet Sauvignon & 25% Merlot
Appearance	Bright ruby red with purple hues at the rim.
Aromas	The wine combines alluring varietal Cabernet Sauvignon aromas of blackcurrants and liqueur cherries, with the softer Merlot notes of violets, plums and dark chocolate..
Flavours	Complex and intense palate with lashings of sweet black fruits. Fine and velvety tannins combine to give the wine a soft and lingering finish.
Technical Details	Alc/Vol 14.5% pH 3.52 Total Acidity 5.97 g/l Bottled January 2007
Cellaring	7 - 10 years
Food Matching	Our chef recommends rare carpaccio of terra rossa eye fillet, roquette and green peppercorn dressing.