



HOLLICK

COONAWARRA

2006 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 2006 growing season in Coonawarra was just about perfect for these varieties. 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, excellent colours and a soft tannin profile.

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 barrels, has given the 2006 Cabernet Sauvignon Merlot an elegant structure and a long finish on the palate.

Region	Coonawarra
Varietal Composition	85% Cabernet Sauvignon & 15% Merlot
Appearance	Bright ruby red with purple hues at the rim.
Aromas	Enthralling varietal Cabernet Sauvignon aromas of blackcurrants and dark cherries with the softer Merlot notes of violets, plums and dark chocolate.
Flavours	A typically smooth and complex Coonawarra Cabernet Merlot blend showing a persistent and polished palate of dark berries, peppermint and finely integrated quality oak and a silky tannin structure.
Technical Details	Alc/Vol 14.0% pH 3.54 Total Acidity 5.80g/l Bottled January 2008
Cellaring	7 - 10 years
Food Matching	Roast lamb rump, sautéed potato, parsnip puree and rosemary cream.

