



HOLLICK

COONAWARRA

2005 COONAWARRA

The 2005 season in Coonawarra was close to perfect for growing high quality fruit. Summer was warm and dry, without any significant extremes. The ripening period from February to April was mild to cool, with negligible precipitation, bringing about an early and unhurried vintage.

This wine is made up of 44% Cabernet Sauvignon, 29% Merlot, 20% Petit Verdot and 7% Cabernet Franc, and is a limited bottling reserved exclusively for Cellar Door and Mail Order customers. The fruit is selected from the two Hollick vineyards in Coonawarra; Neilson's Block Vineyard and the nearby Wilgha Vineyard, and reflects the characters of the 'place' in which the grapes are grown.

The Hollick philosophy on winemaking is to retain the intense fruit flavours developed in the vineyard. Accordingly, each variety was fermented separately and then blended to achieve a classic example of Coonawarra elegance. The wine was matured in French & American oak hogsheads for 18 months giving the 2005 Coonawarra a soft and elegant structure and a long finish on the palate.

Region	Coonawarra	
Varietal Composition	44 % Cabernet Sauvignon, 29% Merlot, 20% Petit Verdot, 7% Cabernet Franc	
Appearance	Bright ruby red with purple hues at the rim.	
Aromas	Complex aromas of cassis and ripe dark fruits are supported by undertones of tobacco leaf, mint and cedar.	
Flavours	A balanced and generous palate of rich black currant and briar fruit flavours with a hint of mint. An elegant and well structured wine with silky smooth tannins and a soft lingering finish.	
Technical Details	Alc/Vol	14.0%
	pH	3.4
	Total Acidity	6.29 g/l
	Bottled	May 2007
Cellaring	7 - 10 years	
Food Match	Serve with Osso Bucco and a creamy cauliflower and potato mash.	



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750ml