



HOLLICK

Coonawarra

2003 Hollaia Sangiovese Cabernet

The 2003 'Hollaia' is a blend of 60% Sangiovese and 40% Cabernet Sauvignon.

The grapes for the 2003 'Hollaia' were grown on our Red Ridge Vineyard at Wrattenbully, about 40 kilometres north of Coonawarra. The growing conditions at Wrattenbully appear to be excellent for Sangiovese being slightly warmer and 2 weeks earlier ripening than Coonawarra.

'Hollaia' is a tongue in cheek reference to the great blends of Tuscany, (so called "Super Tuscans") which are held up as being some of the best wines in the world.

The fruit was hand picked and brought to Coonawarra for crushing and fermentation. The varieties were blended at the crusher to enable the flavours to integrate immediately and it was then moved to one year old French oak for 3 months, to enable the wine to fully express the varietal characters. A final six months in new Russian oak has complimented the complex berry characters.

Colour: Cherry red with some red plum tints at the rim.

Palate: Savoury cherry fruit flavours, with the typical dry, dusty tannins for which Sangiovese is renown.

Flavours: Ripe black currant and black olive flavours counter balance the drying tannins.

Cellaring: Drink over the next 4 or 5 years, and try it with a hearty Italian meat dish such as Osso Bucco..

