



HOLLICK

Coonawarra

1996 Ravenswood

Coonawarra is acknowledged as having some of the best conditions in the world for growing Cabernet Sauvignon. The cool climate and the rich terra rossa soils of the district allow the fruit to develop and ripen slowly, creating great depth of flavour and intensity. Each year the Hollick team sets out to create RAVENSWOOD as their “Expression of Coonawarra”. Only released from vintages which satisfy the very exacting quality parameters set by the team, this wine is a classic Coonawarra wine.

Years of experience in the vineyard, have identified areas where the soil and micro-climate combine to produce exceptional fruit. This fruit is earmarked for RAVENSWOOD. 1996 was a great year in this respect with an even bud-burst and a long cool growing season which allowed the fruit to reach optimum maturity. The grapes were picked when flavours were maximised, and acid and sugar achieved desired levels. Once in the winery the utmost care was taken to retain the fruit characters developed in the vineyard. The grapes were crushed immediately and fermentation commenced in stainless steel tanks. A portion was transferred into new French oak barriques to complete the fermentation and to promote greater integration of oak flavours. Maturation in the same barrels, for a further 18 months, produced a wine of great character and balance.

Intense yet soft fruit flavours and tannins, combined with superb oak characters, contribute to this being one of Australia’s great Cabernets. Chocolatey oak and rich berry flavours and aromas will integrate and mellow if the wine is cellared for 10-15 years.

Technical Details

Baumé at harvest	13.5°Bé
Alc/Vol	13.5 %
Total Acidity	7.28 g/l
pH	3.17
Bottling Date	March 1998

