



HOLLICK

Coonawarra

2000 Ravenswood

Coonawarra is acknowledged globally as being one of the best regions in the world for growing Cabernet Sauvignon. The long cool growing seasons and the rich terra rossa soils over limestone allow the fruit to develop and ripen slowly. The resultant wines display extraordinary concentration of flavour and varietal purity. Each vintage the Hollick team sets out to create RAVENSWOOD as their “Expression of Coonawarra”. First vintaged in 1988, RAVENSWOOD is only released when the wine satisfies the very exacting quality parameters set by the Hollick team.

The 2000 vintage in Coonawarra was typically dry and mild, following a summer of above average temperatures. Yields in 2000 were well below average, with some blocks of Cabernet Sauvignon yielding less than 1 tonne per acre. The best parcels of Cabernet Sauvignon from the Hollick vineyards are earmarked for RAVENSWOOD, with the fruit typically coming from the oldest vines growing in very shallow terra rossa soil. The grapes were picked when they had achieved maximum flavour development and balanced natural acidity, which was significantly earlier than the norm, on the 27th and 31st of March. Once in the winery the utmost care was taken to preserve the fruit characters developed in the vineyard. Fermentation was commenced in stainless steel tanks and finished in new Seguin Moreau French Oak barriques to promote greater integration of oak flavours. The wine was then matured for a further 18 months in these barrels.

Colour: Crimson with purple hues at the rim.

Aromas: The wine exudes aromas of blackcurrants, black olives and violets, and integrated cedary oak nuances.

Flavours: The 2000 RAVENSWOOD is a wine of genuine class and structure showing great depth and length of berry fruit flavour integrated with fine grained tannins.

Cellaring: The established track record of this wine suggests that cellaring for 10-15 years is beneficial, although its soft tannins ensure that the wine is very approachable in its youth.

Complex and concentrated, the wine is best enjoyed with food. Our chef suggests a Chargrilled lamb backstrap with Cabernet jus.

Technical Details

Alc/Vol	13.5 %
Total Acidity	6.48 g/l
pH	3.32
Bottling Date	February 2002

