



# HOLLICK

Coonawarra

## 2001 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 summer of 2001 was the hottest on record, but after the heat of January and early February the weather settled into a more typically moderate pattern. Warm dry days were the norm with cool nights helping maintain good natural acidity in the fruit.

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 slightly later than average on the 11th of April. 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: Dense crimson with purple hues at the rim.
- Aromas: Lifted and penetrating aromas of blackcurrants, black olives and dark chocolate.
- Flavours: The 2001 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 7-15 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 eye fillet with a mushroom, pancetta and red wine glaze.

### Technical Details

Alc/Vol	13.5 %
Total Acidity	6.91 g/l
pH	3.27
Bottling Date	March 2003

