



# HOLLICK

COONAWARRA

## 2002 Ravenswood Cabernet Sauvignon

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 vintage in 1988, Ravenswood is only released when the wine satisfies the very exacting quality parameters set by the Hollick team.

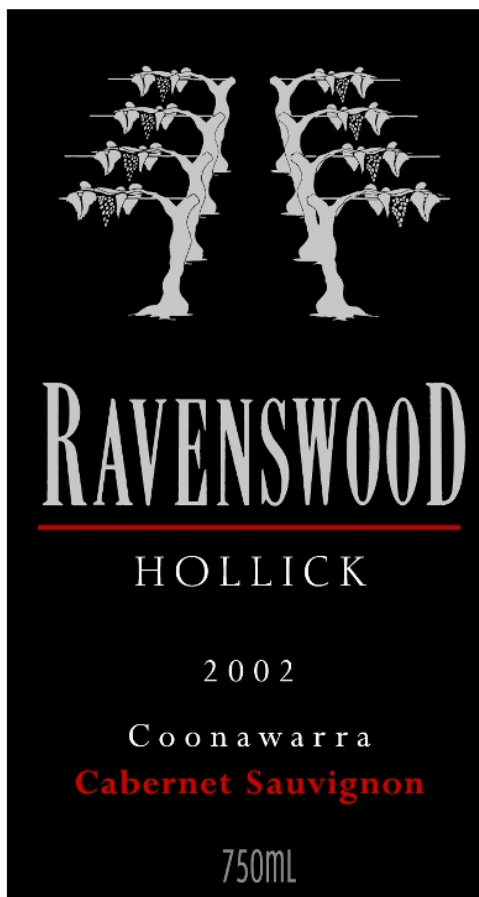
Following the record breaking heat of 2001, conditions for the 2002 growing season in Coonawarra returned to a more typical pattern. Summer was cooler than average and dry, followed by a fine autumn devoid of significant precipitation. The vintage was notable for yields that were well below the long-term average, with the fruit showing good ripeness and excellent colour.

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 on the 8<sup>th</sup> of March, a little earlier than usual. 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 2002 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 char-grilled steak fillet with a mushroom, pancetta and red wine glaze.

The 2002 Ravenswood received a Gold Medal at the 2007 International Wine Challenge in London.

### Technical Details

Alc/Vol	13.5 %
pH	3.34
Total Acidity	7.32 g/l
Bottled	June 2004