



HOLLICK

COONAWARRA

2005 Hollick 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 vintaged in 1988, Ravenswood is only released when the wine satisfies the very exacting quality parameters set by the Hollick team.

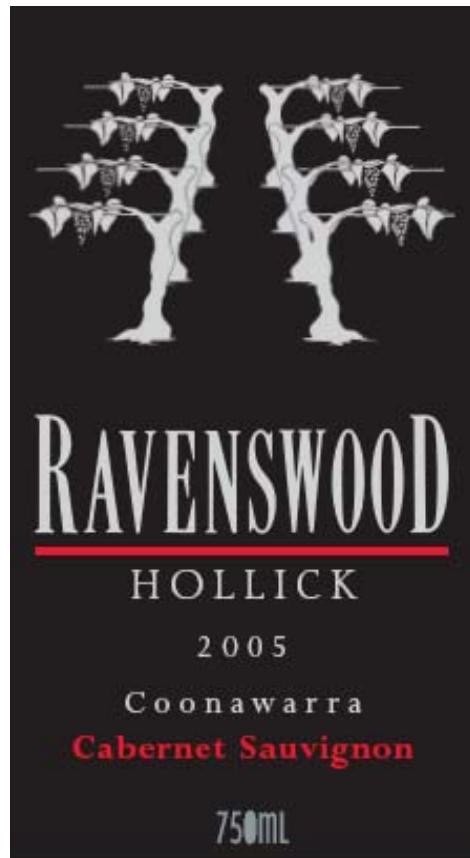
The growing season conditions for the 2005 Ravenswood were near ideal. The warm and dry summer helped to produce fruit of immense colour and varietal flavour with soft and ripe tannins.

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 24th 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 Tarandsaud and Seguin Moreau French Oak 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 powerful aromas of blackcurrants, plums, cassis and black olives.

Flavours: A powerful wine with intense flavours of dark fruit and hints of dried herbs, menthol and chocolate oak. The palate is dense with layers of flavour and super fine tannins. Finely balanced with impressive persistence this will definitely be one for the cellar.



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.

Technical Details

Alc/Vol	14.0 %
pH	3.43
Total Acidity	6.36 g/l
Bottled	27 th October 2006