



HOLLICK

COONAWARRA

2006 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.

First vintaged in 1988, Ravenswood is only released when the wine satisfies the very exacting quality parameters set by the Hollick team. The best parcels of Cabernet Sauvignon from the Hollick vineyards are earmarked for Ravenswood and experience tells us that this fruit will typically come from the oldest vines growing in very shallow terra rossa soil on the Wilgha and Neilson's Block vineyards.

Near perfect conditions occurred during the 2006 growing season, with average winter rains and a warm dry spring. Yields were marginally below the long-term average, with the fruit showing great intensity of colour and flavour, to create a true "Expression of Coonawarra." The 2006 release Ravenswood celebrates the 25th vintage for Hollick Wines.

The grapes were picked when they had achieved optimum flavour and tannin development and balanced natural acidity. Once in the winery the utmost care was taken to preserve the fruit characters developed in the vineyard. Fermentation was completed in new French Oak to promote greater integration of oak flavours. The wine was then matured for a further 18 months in these barrels.

Region	Coonawarra	
Varietal Composition	100% Cabernet Sauvignon	
Appearance	Dense crimson with purple hues at the rim.	
Aromas	Lifted and powerful aromas of blackcurrants, plums, cassis and black olives.	
Flavours	A wine of genuine class with intense flavours of dark berry fruits and hints of dried herbs, menthol and chocolate oak, with integrated fine grained tannins.	
Technical Details	Alc/Vol	14.0%
	pH	3.43
	Total Acidity	6.36g/l
	Bottled	October 2008
Cellaring	7 – 15 years will be amply rewarded.	
Food Matching	Char-grilled eye fillet with a mushroom, pancetta and red wine glaze.	

