

Coldstream Hills

Reserve Cabernet Sauvignon 2001

Coldstream Hills Reserve Cabernet Sauvignon was first made in 1992, and in most years is entirely based on fruit from a 3.6-acre block on the home vineyard planted in 1988.

The intensive winemaking care includes parts of the wine finishing fermentation in new French oak; with part given extended maceration post fermentation. The wine spends up to 14 months in oak, resulting in an excellent balance of oak and elegant cool climate fruit flavours.

Regional Source

Lower Yarra

Vintage Conditions

Good winter rains and soil moisture levels meant that by the end of spring, canopies were balanced and flowering produced a good berry-set. From November, conditions became very dry with heat increasing until about halfway through the ripening period. Coldstream Hills survived the conditions better than most, "the Bordeaux reds performed better than the others", said winemaker Andrew Fleming.

Maturation

14 months in 58% new and 42% old French oak.

Winemaker Comments: Andrew Fleming



Colour

Intense deep red-purple.



Nose

Well balanced and integrated dark, berry fruit combines with secondary aromas of mocha and chocolate.



Palate

Dark berry fruit follows from the nose onto a complex flavoursome palate with subtle French oak spice and cedar notes adding complexity and structure. The finish is long and elegant, supported by firm yet fine grained tannins.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

21 Aug 2002

Peak Drinking

Now - 2014

Food Matches

Ideally suited to Beef, Cheese, Lamb

