



## Coldstream Hills

### Reserve Cabernet Sauvignon 2003

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 15 months in oak, resulting in an excellent balance of oak and elegant cool climate fruit flavours.

#### Regional Source

The Lower Yarra Valley.

#### Vintage Conditions

Typical of the season, the Yarra Valley experienced a winter, spring and early summer with very little rain. The drought conditions were somewhat alleviated by plentiful supplies of dam water due to low usage during the very cool 2002 vintage. Flowering was extremely even with almost perfect conditions promoting flowering through all varieties within a week.

#### Grape Variety

Cabernet Sauvignon

#### Maturation

This wine was matured for 15 months in a combination of new and one-year-old French oak.

### Winemaker Comments: Andrew Fleming



#### Colour

Medium dark cherry with a trace of purple hue.



#### Nose

The nose shows attractive blackcurrant and dark cherry fruit characters, with an underlying dustiness. Aromas of dark chocolate, blueberry and toasty French oak complete the bouquet.



#### Palate

The palate exhibits blackcurrant and dark cherry fruit characters. Fine and persistent tannins provide a solid, yet seamless backbone. Background flavours of toasty French oak are also evident, giving further complexity. Dense and concentrated, this is, nevertheless, a fine and elegant wine from the warm 2003 vintage.

#### Wine Analysis

Alc/Vol: 13.5%  
Acidity: 7.00g/L  
pH: 3.64



#### Last Tasted

7 Sep 2005

#### Peak Drinking

Now - 2015

#### Food Matches

Ideally suited to Beef, Lamb, Veal