



## Coldstream Hills

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### Reserve Cabernet Sauvignon 2004

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

Yarra Valley.

#### Vintage Conditions

The Yarra Valley experienced a sunny summer and autumn with temperatures typically in the mid 20s, blue skies and little wind. March and April were very dry, disease pressure was lower than usual, and Coldstream Hills recorded its biggest vintage on record. Fruit performed very well with great flavour development which has translated into exceptional wine in the league of our great vintages.

#### Grape Variety

Cabernet Sauvignon

#### Maturation

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

### Winemaker Comments: Andrew Fleming



#### Colour

Dark medium red, with purple hue.



#### Nose

Attractive cool climate notes of blackcurrant and cherry combine with hints of dark chocolate. Cedary, tasty oak is evident and provides additional complexity to the wine.



#### Palate

A medium bodied style, with ripe flavours of blackcurrant and dark cherry. The wine has great texture and is supported by fine, seamless tannins and cedary, toasty oak. A fine example of cool climate Cabernet Sauvignon from the mild 2004 vintage.

#### Wine Analysis

Alc/Vol: 13.5%

#### Last Tasted

1 June 2006

#### Peak Drinking

Now - 2016

#### Food Matches

Ideally suited to beef, lamb, duck and game.