

Coldstream Hills

Reserve Cabernet Sauvignon 1998

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. Part of the wine finishes fermentation in new French oak; part is given extended maceration post fermentation. The wine spends up to 20 months in barrel.

Vineyard Region

Yarra Valley

Vintage Conditions

For the second year in a row warm vintage conditions produced healthy ripe grapes with rich flavours. Sourced exclusively from our Coldstream vineyard this wine continues the tradition of outstanding Reserve Cabernets.

Grape Variety

Cabernet Sauvignon

Maturation

Sixteen months in new and seasoned French oak barriques (Nevers and Tronçais).



Winemaker Comments: Andrew Fleming



Colour

Deep rich red.



Nose

Ripe cassis berry fruit and a hint of French oak. Secondary aromas of chocolate and black olives add to the complexity of this wine.



Palate

As expected a fine, long, complex and flavoursome palate. Sweet cassis fruit is abundant, woven seamlessly with the cedar and spice of French oak. Fine grained tannins and fresh acidity complete the picture.

Wine Analysis

Alc/Vol: 13.5%
Acidity: 6.00g/L
pH: 3.35

Last Tasted

15 Nov 2000

Peak Drinking

2001 - 2009

Food Matches

Ideally suited to Lamb

