



Coldstream Hills

Reserve Cabernet Sauvignon 2000

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.

Vineyard Region

Yarra Valley

Vintage Conditions

2000 saw a continuation of the warm dry summers that occurred in 1997 and 1998. Yields and berry size were normal. Harvesting mid March to April resulting in a complex flavour profile.

Grape Variety

Cabernet Sauvignon

Maturation

The Reserve Cabernet Sauvignon matures for 14 months in French oak - 50% new and 50% used.

Top Awards

Trophy 2002 Southern Victoria Wine Show
 Trophy 2002 Southern Victoria Wine Show
 Trophy 2002 Southern Victoria Wine Show
 Trophy 2001 Canberra Wine Show
 Trophy 2001 Canberra Wine Show

Winemaker Comments: Andrew Fleming



Colour

Intense deep dark rich red.



Nose

On the nose this wine has ripe cassis berry fruit with the secondary aromas of chocolate and black olive, which adds to the complexity of this wine.



Palate

The fresh acidity is well balanced with the sweet cassis fruits and deep chocolate and dark berry flavours. This seamless wine shows subtle hints of cedar and spice from the fermentation and maturation using French Oak. The tannins are fine grained and firm with a rich and long finish.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

18 Jul 2002

Peak Drinking

Now - 2010

Food Matches

Ideally suited to Beef, Duck & Game, Veal

