



Coldstream Hills

Cabernet Sauvignon 2003

Coldstream Hills was established in 1985 by James and Suzanne Halliday. Situated in the cool and beautiful Yarra Valley, little more than a one hour drive from Melbourne, its steep, close-planted vineyards have become a signature of the region, as have its wines.

This is the first varietal cabernet sauvignon to be released under the Coldstream Hills label. The vintage conditions were fine and warm, ideal for ripening this variety.

Regional Source

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, one, two and three year old French oak barriques.

Winemaker Comments:



Colour

Medium dark red.



Nose

The nose shows attractive, dusty cabernet aromas with notes of cassis and blueberry. Charry, toasty oak is evident on the nose, but doesn't mask the ripe, cool climate characters.



Palate

A medium bodied cabernet with a fine and seamless tannin structure. Attractive, ripe cabernet fruit characters of cassis and dark cherry are complemented by toasty, charry, French oak. The palate is supple, elegant and long.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

26 Oct 2004

Peak Drinking

Now - 2010

Food Matches

Ideally suited to Beef, Lamb, Veal