



## Coldstream Hills

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### Cabernet Sauvignon 2004

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 second vintage of Cabernet Sauvignon to be released under the Coldstream Hills label. The vintage conditions were mild, ideal for ripening this variety.

#### 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 barriques.

### Winemaker Comments: Andrew Fleming



#### Colour

Medium dark red with a purple hue.



#### Nose

The nose shows classic ripe, cool climate characters of blackcurrant and cherry, with hints of dark chocolate and spice. Integrated toasty oak harmoniously supports the wine adding further complexity.



#### Palate

A medium-bodied wine with seamless tannins and length. The wine is elegant and round with vibrant fruit characters of cherry and blackcurrant. Cedary, toasty oak characters are present, but do not dominate. An excellent example of Cabernet Sauvignon from the mild 2004 vintage.

#### Wine Analysis

Alc/Vol: 14.0%

#### Last Tasted

1 June 2006

#### Peak Drinking

Now - 2011

#### Food Matches

Ideally suited to beef, lamb, duck and game.