



Coldstream Hills

Reserve Cabernet Sauvignon 2005

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.

Winemaker Comments Andrew Fleming

Vineyard Region

The Lower Yarra Valley.

Vintage Conditions

2005 began with good rains early in the season and bud burst was followed by great flowering and fruit set. The summer was wet and cool, allowing the vines to thrive. The rains stopped in January and perfect conditions followed, in fact some of the best on record. The vines ripened quickly with the fruit showing great colour, intense flavour, good structure and excellent natural acid levels.

Technical Analysis

Harvest Date March - April 2005

pH 3.79

Acidity 6.5g/L

Alcohol 14.0%

Residual Sugar 1.6g/L

Bottling Date July 2006

Peak Drinking Now to 2018

Grape Variety

Cabernet Sauvignon

Maturation

This wine was matured for 15 months in a combination of new (41%), one year old (29.5%) and two year old (29.5%) French oak.

Colour

Dark medium red with purple hues.

Nose

The nose shows classic cool climate characters of blackcurrant and dark cherry with underlying cedary notes. Toasty oak harmoniously provides background complexity.

Palate

The 2005 Coldstream Hills Reserve Cabernet Sauvignon is medium bodied in style with fine, yet persistent Cabernet tannins and length. Blackcurrant and dark cherry fruit flavours are evident with toasty, cedary oak and dark chocolate notes. Stylish and elegant, this wine is an excellent example of Cabernet Sauvignon from the mild 2005 vintage.

Coldstream Hills Awards