



Coldstream Hills

Cabernet Sauvignon 2006

Coldstream Hills was established in 1985 by James and Suzanne Halliday. From its initial vintage of 450 cases it has grown to become one of Australia's leading small wineries with a reputation that belies its size.

Situated in the cool Yarra Valley east of Melbourne, its steep, close-planted vineyards have become a signature of the region. The Yarra Valley's climate is warmer than Burgundy and cooler than Bordeaux which reflects the regions strongest performing varieties - Chardonnay, Pinot Noir, Cabernet Sauvignon and Merlot.

This is the fourth vintage of varietal Cabernet Sauvignon to be released under the Coldstream Hills label. The warm and dry weather in 2006 ensured excellent ripening conditions for this variety.

Winemaker Comments Andrew Fleming

Vineyard Region

Yarra Valley

Vintage Conditions

A combination of relatively low yields, a warm summer and adequate spring rainfall led to the earliest vintage on record, with intake over by Easter. Natural acidity held up well, with good varietal characters. The later maturing varieties including Cabernet benefitted from the warm conditions, with some outstanding parcels produced.

Technical Analysis

Harvest Date March 2006

pH 3.62

Acidity 6.4g/L

Alcohol 14%

Residual Sugar g/L

Bottling Date July 2007

Peak Drinking 2008-2015

Coldstream Hills Awards

Grape Variety

Cabernet Sauvignon

Maturation

15 months in French oak barriques - 17% new.

Colour

Medium dark red with purple hue.

Nose

Vibrant blackcurrant and dark cherry fruit characters with underlying dusty leafy Cabernet aromas. Dark chocolate is also evident with attractive toasty oak.

Palate

Medium bodied style with fine silky tannin and length. Blackcurrant and bramble fruit characters dominate with toasty oak and dark chocolate providing additional complexity. An excellent example of cool climate from the warm and dry 2006 vintage.