



Coldstream Hills

Reserve Cabernet Sauvignon 2006

The Reserve Cabernet was first made in 1992 and in most years is sourced from fruit grown on the twenty year old Coldstream Hills G Block. As a later maturing variety, Cabernet Sauvignon requires careful site selection with north facing hillside slopes being preferable.

The Reserve Cabernet is made using a number of techniques, including fermentation in small open fermenters and a portion undergoing extended maceration. Upon completion of fermentation, the wine is matured in new and used French oak barrels for a period of fifteen months. Silky and concentrated, this wine displays the essence of cool climate Cabernet Sauvignon and will reward careful cellaring for at least ten years.

Winemaker Comments Andrew Fleming

Vineyard Region

Yarra Valley

Vintage Conditions

The 2006 season began with good spring rainfall and warm conditions. Shoot growth was vigorous and required careful management. Despite good flowering and fruit set, yields were relatively low, largely due to small berry size. Warm conditions during the summer months accelerated ripening to a degree that hadn't been seen before, with vineyards being harvested up to a month ahead of average. Flavour development occurred at lower sugar levels and healthy vine canopies assisted in acid retention.

Technical Analysis

Harvest Date March 2006

pH 3.59

Acidity 6.10g/L

Alcohol 14.0%

Residual Sugar 0.3g/L

Bottling Date August 2007

Peak Drinking Now to 2018

Grape Variety

Cabernet Sauvignon

Maturation

This wine was matured for fifteen months in a combination of new (62%), one year old (15%), two year old and older (23%) French oak barriques.

Colour

Dark medium red with purple hues.

Nose

A rich and powerful nose with dark plum, black olive and blackcurrant characters evident. Cedary, toasty oak notes are well balanced and provide additional complexity and support.

Palate

A medium bodied style with fine persistent tannin and length. Dark fruit characters of plum and cherries are evident with underlying blackcurrant and olive. The palate is fleshy and concentrated with integrated toasty oak. An excellent example of Yarra Valley Cabernet from the warm 2006 vintage.