



## *Coldstream Hills*

### **Reserve Shiraz** 2006

To create the Reserve Wines of the Coldstream Hills winery, each year outstanding parcels of grapes are earmarked for special attention, using 100% French oak barriques. When the resulting wine is regarded as outstanding it is released in strictly limited quantities. While the fruit in the Reserve Shiraz remains the driving force, there is more focus on structure and complexity. The Reserve Shiraz is made to live for a decade or more.

### **Winemaker Comments Andrew Fleming**

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#### **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** 3.63

**Acidity** 6.10g/L

**Alcohol** 14.5%

**Residual Sugar** 0.4g/L

**Bottling Date** August 2007

**Peak Drinking** Now - 2018

#### **Grape Variety**

Shiraz

#### **Maturation**

This wine was matured for fifteen months in a combination of new (35%), one year old (3%), two year old (20%), three year and older (33%) French oak barriques.

#### **Colour**

Medium dark red with a purple hue.

#### **Nose**

Fragrant characters of rose petal and plums with black pepper spice and underlying toasty oak.

#### **Palate**

Medium bodied in style with silky tannins and length. Dark plum and cherry characters dominate with attractive spice and toasty oak. An elegant style with concentration and complexity from the warm and dry 2006 vintage.