

Coldstream Hills



2016 Reserve Cabernet Sauvignon

The Reserve Cabernet was first made in 1992 and in most years is sourced from fruit grown on the thirty 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 sixteen months. Silky and concentrated, this wine displays the essence of cool climate Cabernet Sauvignon and will reward careful cellaring for at least fifteen years.

Block: Coldstream G
Vines planted: 1988
Clone: SA125, G9V3
Aspect: North facing
Soil: Grey clay-loam

Winemaker Comments Andrew Fleming

Vintage conditions An un-seasonally warm Spring led to early budburst and fruit set. Vigorous canopies produced above average yields. Dry, favourable conditions ensued with rapid fruit ripening and an uncharacteristically compressed vintage. The vintage produced fruit of high quality, with wines generous in depth and flavour.

Technical Analysis

Harvest Date 12th March 2016

pH 3.50

Acidity 6.2 g/L

Alcohol 14%

Residual Sugar 0.5 g/L

Bottling Date December 2017

Peak Drinking Now to 2032

Maturation The wine was matured in new (38.5%) and seasoned French oak barriques for sixteen months.

Colour Dark-medium brick red with crimson hue.

Bouquet Ripe and vibrant with regional blackberry, leaf and cassis characters. Secondary notes of cedar oak, dark chocolate and nutmeg/clove spice are evident which both enhance the wine and add complexity.

Palate Medium bodied in style with ripe characters of blackberry, dark cherry and cassis. Nuances of dark chocolate and nutmeg spice enhance the wine and are supported by seamless French oak. Layered and textural, the palate finishes with a characteristic chalky tannin profile.