



Coldstream Hills

2015 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: The growing season began well with a mild and relatively dry Spring. Unlike 2014, fruit set was relatively normal resulting in average yields across most varieties. A notable cooler ripening period allowed fruit flavours to ripen steadily whilst retaining high levels of natural acidity. Fruit quality was excellent, with the wine produced promising finesse, complexity and cellaring potential.

Technical Analysis

Harvest Date 25th March 2015

pH 3.51

Acidity 6.6g/L

Alcohol 13.5%

Residual Sugar 0.3g/L

Bottling Date February 2017

Peak Drinking Now to 2030

Maturation The wine was matured in seasoned and new (45%) French oak barriques for sixteen months.

Colour

Dark red with trace purple crimson hue.

Bouquet

Classic notes of cassis, dark cherry and blackberry dominate with underlying star anise and dark chocolate. French oak is beautifully balanced adding cedary notes and spice.

Palate

Medium bodied, beautifully layered and finishing with characteristic Cabernet fine grainy tannins. Blackberry, cassis and blueberry notes are supported by seamless French oak and spice. A great vintage in the Yarra and the first release of this wine since 2006.