

Coldstream Hills



2017 Reserve Cabernet Sauvignon

The Reserve Cabernet was first made in 1992 and in most years is sourced from fruit grown on 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 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 2017 vintage was a return to a cooler weather pattern with cool spring months and a mild to warm Summer. Rainfall and yields were close to average, allowing grape flavour and sugar to ripen in a steady manner. Acid retention was excellent in the fruit giving rise to wines of freshness, vibrancy and great balance.

Technical Analysis

Harvest Date: 1st April 2017

pH 3.41

Acidity 6.3 g/L

Alcohol 13.5 %

Residual Sugar 0.3g/L

Bottling Date: August 2018

Peak Drinking: Now to 2032

Maturation The wine was matured in new (57%) and seasoned French oak barriques for fifteen months.

Colour

Dark medium red with trace purple crimson hue.

Bouquet

Classic notes of cassis, blackberry and blue-fruits dominate with underlying cedary French oak, vanilla pod and dark chocolate.

Palate

Medium bodied, beautifully layered and balanced, finishing with characteristic fine-grained tannins. Blackberry, cassis and blueberry notes are supported by hints of anise, seamless oak and dark chocolate.

Pure and vibrant, this wine is an excellent example of Yarra Valley Cabernet from the outstanding 2017 vintage.