

Coldstream Hills



2023 Reserve Cabernet Sauvignon

The Reserve Cabernet Sauvignon was first made in 1992 and in most years is sourced from Coldstream Hills G Block. A later maturing variety, Cabernet Sauvignon requires careful site selection with north facing hillside slopes being preferred. This wine is made using traditional techniques, with a portion staying on skins for extended maceration. Upon completion of fermentation, the wine is matured in new and used French oak barrels. 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: A cold wet start to the growing season proved challenging in the vineyards with fruit set and ultimately yields lower than average. Summer began with high humidity, but during the ripening period became stable and dry. The onset of flavour development occurred relatively rapidly with fine acidity retained across all varieties.

Technical Analysis

Harvest Date: 14th April 2023

pH 3.43

Acidity 6.5 g/L

Alcohol 13.5 %

Residual Sugar 0.3g/L

Bottling Date: June 2024

Peak Drinking: Now to 2036

Maturation The wine was matured in new (20%) and seasoned French oak barriques for twelve months.

Colour

Dark medium cherry red with purple hue.

Bouquet

Attractive blackberry, dark cherry and cassis with underlying cedary oak, nutmeg spice and dark chocolate.

Palate

Medium bodied and beautifully framed with blackberry and dark cherry notes at the fore. Fine-grained French oak is seamless and complements the wine's silky chalky tannin finish.

An excellent vintage.