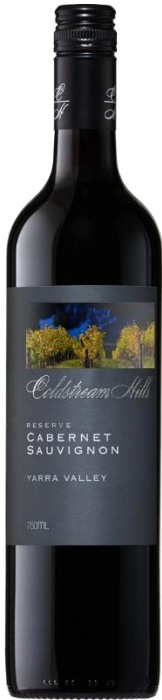


Coldstream Hills



2018 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. 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 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: A cool start to the growing season was overshadowed by a warm and humid late Spring. Dry conditions prevailed throughout the summer months with gloriously warm days and cool nights. A relatively early start to the season, which was fortunately tempered by an even period of sugar and flavour development.

Technical Analysis

Harvest Date: 16th March 2018

pH 3.55

Acidity 6.1 g/L

Alcohol 14 %

Residual Sugar 0.2g/L

Bottling Date: October 2019

Peak Drinking: Now to 2033

Maturation The wine was matured in new (67%) and seasoned French oak barriques for sixteen months.

Colour

Dark medium crimson red with trace purple hue.

Bouquet

Attractive and varietal, blackberry and cassis fruit characters are evident with underlying French oak, hints of cedar-spice and cool climate leafiness.

Palate

Medium-bodied, layered and balanced, the palate is long and finishes with characteristically persistent chalky tannins. Blackberry and cassis characters are in harmony with beautifully balanced French oak. Needs time in the Cellar.