

# Coldstream Hills

## 2024 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 G, Yarra Valley

Block: Coldstream G

Vines planted: 1988

Clone: SA125, G9V3

Aspect: North facing

Soil: Grey clay-loam

### Winemaker Comments Andrew Fleming

---

**Vintage conditions:** A relatively warm start to the growing season with high rainfall, but generally fine conditions during flowering. An unseasonally wet January ensued easing to fine, warm and dry conditions resulting in an early and relatively compressed harvest period. Acid retention was high particularly across the white varieties.

### Technical Analysis

**Harvest Date:** 16<sup>th</sup> March 2024

**pH** 3.48

**Acidity** 6.6 g/L

**Alcohol** 13.5 %

**Residual Sugar** 0.5g/L

**Bottling Date:** August 2025

**Peak Drinking:** Now to 2037

**Maturation** The wine was matured in new (23%) and seasoned French oak barriques for twelve months.

### **Colour**

Dark medium cherry red with purple hue.

### **Bouquet**

Brooding yet expressive with ripe blackberry and cassis characters underpinned by cedary French oak and enhanced by subtle notes of dark chocolate, nutmeg spice and Cabernet mineral dustiness.

### **Palate**

Medium bodied and confidently structured with attractive blue fruits of blackberry and cassis. Subtle notes of five-spice, dark chocolate and licorice add complexity with French oak playing a supportive role in the background.

A wine of power and elegance.