

Coldstream Hills

2022 Reserve Pinot Noir



Coldstream Hills was established in 1985 by James and Suzanne Halliday and has since grown to become one of Australia's leading and most awarded small wineries. The Reserve selection begins in the vineyard, invariably anchored on the low yielding Amphitheatre A Block - the steep north facing slope planted below the winery in 1985. Sourced from handpicked fruit from the Coldstream Hills Estate Blocks, the fruit was fermented traditionally in small open fermenters. Whole bunches were used in the fermenters to add further complexity and structure.

Blocks: Coldstream G and Amphitheatre Block A

Clone: MV6

Planted: 1985 – 1988

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 25th & 28th February 2022

pH 3.49

Acidity 5.8g/L

Alcohol 13.5 %

Residual Sugar 0.0 g/L

Bottling Date March 2023

Peak Drinking Now - 2035

Grape Variety

Pinot Noir

Maturation.

This wine was matured for nine months in new (57%) and seasoned French oak barrels.

Colour Medium crimson red with trace purple

Bouquet Brooding and ripe brimming with sour cherry, wild strawberry, and dark plum characters. French oak is evident but supportive with hints of whole bunch spice, earthiness and mineral graphite adding complexity.

Palate Medium bodied and savoury with flesh, texture, and a fine chalky tannin finish. Vibrant characters of sour cherry and plum are complemented by hints of mineral graphite, French oak, and whole bunch spice. Powerful and with great length, this Reserve will age beautifully in the Cellar.