

Coldstream Hills

2019 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.

Block: Coldstream G

Clone: MV6

Planted: 1985 - 1988

Soil: Grey clay-loam

Winemaker Comments Andrew Fleming

Vintage conditions: A mild Spring, followed by a warm and very dry ripening period led to a heightened onset of vintage. Despite a compressed harvest period, Pinot Noir held up well producing wines of flavour, texture and depth.

Technical Analysis

Harvest Date 27th February 2019

pH 3.36

Acidity 6.2g/L

Alcohol 13.5 %

Residual Sugar 0.6 g/L

Bottling Date February 2020

Peak Drinking Now - 2032

Grape Variety

Pinot Noir

Maturation.

This wine was matured for eleven months in new (30%) and seasoned French oak barrels.

Colour Medium crimson red

Bouquet Perfumed and ethereal, vibrant characters of dark cherry and strawberry are further enhanced with savoury whole bunch spice, earthy minerality and finely balanced French oak.

Palate Medium-bodied in style, the palate is supple and layered yet finishes with characteristically chalky fine-grained tannins. Attractive dark cherry notes are interwoven with seamless French oak, graphite-like mineral and whole bunch spice. Precise and detailed, the wine displays the hallmarks of the Estate Vineyard and will dutifully reward cellaring.