

Coldstream Hills



Reserve Pinot Noir 2002

The Reserve selection process begins in the vineyard, invariably anchored on the low-yielding Amphitheatre A Block - the steep, north-facing slope below the winery planted in 1985.

A higher percentage of new French oak, longer time in barrel and selecting the best grapes places the emphasis on structure. This wine has the ability to gain complexity within a minimum number of years.

Coldstream Hills Reserve Pinot Noir is not made every year and never exceeds 10 percent of the total Pinot Noir make.

Vineyard Region

Yarra Valley

Vintage Conditions

The 2002 vintage will be remembered as not only the coolest on record, but also a season of two distinctive climatic patterns. In spring, poor weather resulted in lengthy flowering and uneven fruit set. The summer months however, although cooler than the average, were fine and dry, allowing fruit to steadily ripen on the vine. Yields were extremely low, with bunch weights as low as 35 grams.

Grape Variety

Pinot Noir

Maturation

10 Months in new and used French oak.

Winemaker Comments: Andrew Fleming



Colour

Deep medium red-purple.



Nose

Savoury, spicy dark fruits with perfectly balanced and integrated oak.



Palate

Dominated by cherry and plum, with another dimension of richness and complexity still showing the very cool vintage and low yields, yet supple and silky. The slightly stalky undertone will soften as the wine ages, whilst developing further complexity over the next 5 years.

Wine Analysis

Alc/Vol: 13.0%
Acidity: 6.90g/L

Last Tasted

25 Aug 2003

Peak Drinking

Now - 2012

Food Matches

Ideally suited to Duck & Game, Asian, Lamb

