

Coldstream Hills

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Reserve Pinot Noir 2005

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 made.

Regional Source

Yarra Valley.

Vintage Conditions

2005 began with good rains early in the season and bud burst was followed by great flowering and fruit set. The summer was wet and cool, allowing the vines to thrive. The rains stopped in January and perfect conditions followed, in fact some of the best on record. The vines ripened quickly with the fruit showing great colour, intense flavour, good structure and excellent natural acid levels.

Grape Variety

Pinot Noir

Maturation

This wine was matured for 11 months in a combination of new, one and two year-old French oak.

Winemaker Comments: Andrew Fleming



Colour

Medium cherry red with a trace purple hue.



Nose

The bouquet shows a complex array of dark cherries and raspberries with spice and toasty oak characters. Stalky, savoury characters are evident, providing further complexity.



Palate

A wine of great structure and depth, with concentrated cherry and raspberry fruit characters. The palate exhibits beautifully integrated toasty French oak, with a long, fine, silky tannin finish.

Wine Analysis

Alc/Vol: 13.7%

Last Tasted

11 October 2006

Peak Drinking

Now - 2015

Food Matches

Ideally suited to spicy Asian inspired cuisine and duck or game.