



Coldstream Hills

Reserve Pinot Noir 1998

The best grapes, usually 15 to 20 per cent of the crush, are dedicated to the Coldstream Hills Reserve program.

At the core of the 1998 Reserve Pinot Noir are grapes grown on the Amphitheatre A Block, the steep north facing slope directly below the winery, which has produced Coldstream Hill's best Pinot every year since its first crop in 1988. The emphasis with this wine is on structure, and on the ability to gain complexity for a minimum of five years.

Vineyard Region

Yarra Valley

Vintage Conditions

The 1998 vintage was very warm and totally dry, with average to above average yields. However, the yield from the Coldstream Hills Amphitheatre Blocks was under two tonnes per acre (compared to less than one tonne to the acre in 1997).

Grape Variety

Pinot Noir

Maturation

Ten months in a combination of new and used French oak.

Winemaker Comments: James Halliday



Colour

Medium purple-red.



Nose

Excellent balance and integration of fruit and oak; spice and plum aromas should progressively develop as the wine settles in the bottle.



Palate

A classically proportioned and structured wine in the mainstream Coldstream Hills style; a long palate which expands exponentially on the finish, rounded off with fine tannins.

Wine Analysis

Alc/Vol: 14.0%
Acidity: 6.10g/L
pH: 3.41



Last Tasted

27 Jul 2000

Peak Drinking

Now - 2004

Food Matches

Ideally suited to Asian, Duck & Game