



Coldstream Hills

Reserve Pinot Noir 2000

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 15 percent of the total Pinot Noir make.

Vineyard Region

Yarra Valley

Vintage Conditions

2000 was another very warm, totally dry vintage. This vintage is in total contrast to the 1999 vintage where abundant rain fell right throughout the entire vintage (consequently no Reserve pinot noir was made). The hot dry conditions of 2000 provided pinot noir grapes with exceptional colour, spice and structure.

Grape Variety

Pinot Noir

Maturation

Seven months in new and used French oak.

Winemaker Comments: Andrew Fleming



Colour

A vibrant full purple red



Nose

Ripe cassis berry fruit and French oak with complex secondary aromas of chocolate and black olives.



Palate

A very tightly structured palate, requiring many years in bottle to fully develop.

Wine Analysis

Alc/Vol: 14.5%
Acidity: 6.50g/L
pH: 3.45

Last Tasted

30 Jul 2001

Peak Drinking

Now - 2006

Food Matches

Ideally suited to Duck & Game

