



## Coldstream Hills

### Varietal Pinot Noir 2001

Produced from 100 percent handpicked grapes from various sites throughout the Yarra Valley. The wine is made using a variety of handling and fermentation techniques, most borrowed from Burgundy, which aim to produce a wine with marked fragrance, a fruit-driven palate, a supple, silky mouthfeel and pronounced length.

This varietal wine is designed to be enjoyed upon release - attractive when young, but certainly will reward careful cellaring.

### Vineyard Region

Yarra Valley

### Vintage Conditions

The 2001 season started well with good winter rains and soil moisture levels leading to balanced canopies and flowering that produced a good berry-set. The summer was very hot and dry. Once again, Coldstream Hills own vineyards survived the conditions better than most growers, although Pinot Noir shows big, riper fruit characters this year.

### Grape Variety

Pinot Noir

### Maturation

8 months in 100% French Tronçais oak barriques.

### Winemaker Comments: Andrew Fleming



#### Colour

Deep red-purple.



#### Nose

Deep and powerful, with a base of dark plum, spice and briar. The aromatics will progressively develop with further bottle age gaining an even more seductive perfume.



#### Palate

Complex and mouth filling, dominated by plum, with underlying touches of cherry and raspberry in a cradle of evenly distributed tannins which start to make their presence felt mid-palate, and run through to the hallmark long finish.

#### Wine Analysis

Alc/Vol: 13.5%  
Acidity: 5.40g/L  
pH: 3.49

#### Last Tasted

15 Jan 2002

#### Peak Drinking

2003 - 2010

#### Food Matches

Ideally suited to Duck & Game

