



Coldstream Hills

Varietal Pinot Noir 2003

Coldstream Hills Pinot Noir is a benchmark cool-climate Pinot Noir that displays hallmark varietal characters and style. The wine is made using a variety of handling and fermentation techniques, mostly borrowed from Burgundy. As a result, the wine has a fruit-driven palate, a supple, silky mouth-feel 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

Typical of the season, the Yarra Valley experienced a winter, spring and early summer with very little rain. The drought conditions were somewhat alleviated by plentiful supplies of dam water due to low usage during the very cool 2002 vintage. Flowering was extremely even with almost perfect conditions promoting flowering through all varieties within a week.

Grape Variety

Pinot Noir

Maturation

This wine was matured for nine months in a combination of new and used French oak.

Top Awards

Trophy & Gold 2005 Sydney Royal Wine Show

Winemaker Comments: Andrew Fleming



Colour

Medium red with garnet hues.



Nose

A spicy, savoury bouquet with dried herb characters set against a background of dark cherries and plums. Toasty oak aromas are evident, further adding complexity.



Palate

A medium bodied wine with attractive plum, cherry and gamey fruit characters. Subtle toasty oak, with hints of char, affords the wine further complexity. The tannin structure is fine and persistent providing both texture and structure to the wine.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

21 Jul 2004

Peak Drinking

Now - 2010

Food Matches

Ideally suited to Asian, Duck & Game, Veal

