

Coldstream Hills



Reserve Pinot Noir 2004

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.

Vineyard Region

Yarra Valley

Vintage Conditions

The Yarra Valley experienced a sunny summer and autumn with temperatures typically in the mid 20s, blue skies and little wind. March and April were very dry, disease pressure was lower than usual, and Coldstream Hills recorded its biggest vintage on record.

Grape Variety

Pinot Noir

Maturation

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

Top Awards

Trophy & Gold 2005 Royal Hobart Wine Show

Winemaker Comments: Andrew Fleming



Colour

Medium cherry red with purple hues.



Nose

The nose is restrained, yet concentrated with characters of dark cherry, plum and blueberries supported by attractive toasty oak.



Palate

The wine has that wonderful Pinot Noir definition of dark cherries and plum, with a small hint of spice. The palate is rich and very focussed with seamless tannins and length. An elegant, yet concentrated wine from the cool 2004 vintage.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

29 Aug 2005

Peak Drinking

Now - 2014

Food Matches

Ideally suited to Asian, Duck & Game, Spicy

