

Coldstream Hills



Pinot Noir 2004

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

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. Chardonnay performed very well with great flavour development which has translated into exceptional wine in the league of our great vintages.

Grape Variety

Pinot Noir

Maturation

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

Winemaker Comments: Andrew Fleming



Colour

Medium brick red/garnet with a trace of purple.



Nose

Attractive cherry fruit notes greet the nose with underlying spice, dried herbs and stalkiness. The oak is smoky with some char, and adds further complexity to the bouquet.



Palate

The wine displays youthful characters of dark cherry and spice. A wonderful mid-palate texture leads to a fine, yet persistent, tannin finish. The palate is long and will develop further complexity with age.

Wine Analysis

Alc/Vol: 13.5%

Last Tasted

29 Aug 2005

Peak Drinking

Now - 2011

Food Matches

Ideally suited to Asian, Duck & Game, Spicy

