



Coldstream Hills

Pinot Noir 2005

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

2005 began with good rains early in the season and bud burst was followed by great flowering and fruit set. The summer was wet and cool, allowing the vines to thrive. The rains stopped in January and perfect conditions followed, in fact some of the best on record. The vines ripened quickly with the fruit showing great colour, intense flavour, good structure and excellent natural acid levels.

Grape Variety

Pinot Noir

Maturation

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

Winemaker Comments: Andrew Fleming



Colour

Medium purple with a red hue.



Nose

The bouquet shows attractive Pinot Noir characters of dark cherries, plums and spice. Stalky, savoury notes are evident and provide additional complexity, as does fine grained toasty oak.



Palate

A wine of great structure, fine tannin, fruit concentration and length, exhibiting fruit characters of cherries and plums, with underlying hints of gaminess and spice. Toasty integrated oak is evident, without dominating the palate.

Wine Analysis

Alc/Vol: 13.5%

Last Tasted

10 Feb 2006

Peak Drinking

Now - 2012

Food Matches

Ideally suited to Aperitif, Asian, Duck & Game

