



Coldstream Hills

Reserve Pinot Noir 2006

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.

Winemaker Comments Andrew Fleming

Vineyard Region

Yarra Valley

Vintage Conditions

A combination of relatively low yields, a warm summer and adequate spring rainfall led to the earliest vintage on record, with intake over by Easter. Despite the unusual conditions, the early indications are promising for both varieties - natural acidities have held up well and good varietal characters are already evident.

Technical Analysis

Harvest Date March - April 2006

pH 3.69

Acidity 6.1g/L

Alcohol 14.0%

Residual Sugar g/L

Bottling Date March 2007

Peak Drinking Now to 2016

Grape Variety

Pinot Noir

Maturation

This wine was matured for 11 months in a combination of new (48.5%), one year old (29%), two year old (19.3%) and three year old (3.2%) French oak.

Colour

Vibrant cherry crimson with purple hues.

Nose

The nose shows a concentrated bouquet of dark cherries, blueberries and plums. Savoury, gamey notes are beginning to develop, adding further complexity to the wine. Toasty oak is evident, but does not dominate.

Palate

The 2006 Coldstream Hills Reserve Pinot Noir is medium bodied in style with fine chalky tannins and great texture. Dark fruit characters are evident with underlying savouriness and toasty oak. Although still quite restrained, the wine is beginning to open up in the glass, demonstrating the power, finesse and concentration of the 2006 vintage.

Coldstream Hills Awards