

# Coldstream Hills

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## Pinot Noir 2006

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.

### Regional Source

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.

### Grape Variety

Pinot Noir

### Maturation

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

## Winemaker Comments: Andrew Fleming



### Colour

Medium red with purple hues.



### Nose

The nose shows attractive blueberry, plum and strawberry fruit characters, with Pinot gaminess and spice. Toasty oak is evident, providing additional complexity.



### Palate

A medium bodied wine with supple texture and a fine tannin finish. Dark red fruit characters of cherry and blueberry dominate, with savoury stalkiness and toasty oak evident in the background. The wine has excellent structure and length and will reward careful cellaring.

### Wine Analysis

Alc/Vol: 14.0%

### Last Tasted

31 January 2007

### Peak Drinking

Now - 2012

### Food Matches

Ideal with duck and game, beef and lamb.