

Coldstream Hills



2013 Reserve Shiraz

Coldstream Hills was established in 1985 by James and Suzanne Halliday and has since grown to become one of Australia's leading and most awarded small wineries.

The Coldstream Hills Reserve Shiraz is made from a selection of low yielding hillside vineyards located in the Lower Yarra Valley. Shiraz at Coldstream Hills is made using a number of techniques including fermentation in small open and static fermentation vessels. The wine is matured in French oak barrels for approximately sixteen months, prior to blending and bottling. It is then bottle matured for twelve months prior to release.

Silky and concentrated, the wine displays all the hallmarks of cool climate Shiraz and will reward careful cellaring for at least ten years.

Winemaker Comments Andrew Fleming

Vintage conditions: The growing season commenced with below average spring rainfall followed by a dry and warm ripening period. Average yields, combined with healthy vine canopies resulted in early flavour development in most vineyards and a compressed harvest intake.

Technical Analysis

Harvest Date March 2013

pH 3.58

Acidity 6.4g/L

Alcohol 14.5%

Residual Sugar 0.5g/L

Bottling Date October 2014

Peak Drinking Now to 2025

Maturation The wine was matured in seasoned and new (30%) French oak barriques and puncheons for sixteen months.

Colour

Dark-medium cherry with trace purple hue.

Bouquet

Dark cherry and plum fruit characters dominate, with underlying nuances of star anise, black olive, dark chocolate and spice. French oak is evident, but does not dominate.

Palate

Ripe, concentrated and textural, the wine finishes with great length and a chalky tannin finish. Vibrant characters of dark cherry and plum are supported by seamless French oak, black olive and five-spice.