

Coldstream Hills

2014 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.

Grower: Justin Fahey
Vines planted: 2001
Clone: Mixed
Aspect: North facing
Soil: Grey clay-loam

Winemaker Comments Andrew Fleming

Vintage conditions: The growing season began with a variable spring season, followed by a dry and warm Summer. Conditions during the flowering period were not conducive to optimum fruit set, with many vineyards harvesting below average yields. A challenging vintage in many respects, but fruit quality remained of a high standard.

Technical Analysis

Harvest Date 19th March 2014
pH 3.59
Acidity 6.3g/L
Alcohol 14%
Residual Sugar 0.1g/L
Bottling Date December 2015
Peak Drinking Now to 2026

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

Colour

Dark-medium cherry with crimson hue.

Bouquet

Dark cherry characters dominate, with underlying nuances of star anise, earthy savouriness and spice. French oak is subtle, but does not dominate. Complex and layered.

Palate

Medium bodied in style with great texture and length of flavour. Dark cherry notes and blueberry are evident with underlying savouriness and hints of spice. Well structured, with fine grained tannin and seamless oak to support. This wine will reward careful cellaring.