



Coldstream Hills

2015 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 well with a mild and relatively dry Spring. Unlike 2014, fruit set was relatively normal resulting in average yields across most varieties. A notable cooler ripening period allowed fruit flavours to ripen steadily whilst retaining high levels of natural acidity. Fruit quality was excellent, with the wine produced promising finesse, complexity and cellaring potential.

Technical Analysis

Harvest Date 16th & 19th March 2015

pH 3.68

Acidity 6.1g/L

Alcohol 14%

Residual Sugar 0.5g/L

Bottling Date 25th August 2015

Peak Drinking Now to 2030

Maturation The wine was matured in seasoned and new (19%) French oak barriques for sixteen months.

Colour

Dark-medium red with crimson hue.

Bouquet

Vibrant dark cherry and blackberry characters are supported by spicy notes of clove, nutmeg and black pepper. French oak plays a subtle role with anise and savoury mineral elements adding complexity.

Palate

Medium bodied in style with texture, fine acid balance and great length. Dark cherry and blackberry notes are beautifully enhanced by seamless French oak and Shiraz spice. Classic Yarra Valley Shiraz from the mild 2015 vintage.