

Coldstream Hills



2012 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 was characterised by late spring rainfall followed by a relatively warm and dry summer. The vineyards developed healthy canopies and vigour, balanced by moderately sized crops. An ideal ripening season for Shiraz with a mild autumn and even sugar accumulation.

Technical Analysis

Harvest Date March 2012

pH 3.64

Acidity 5.8g/L

Alcohol 13%

Residual Sugar 0.0g/L

Bottling Date August 2013

Peak Drinking Now to 2022

Maturation The wine was matured in new (35%) and seasoned French oak barriques and puncheons for sixteen months.

Colour Dark medium cherry red.

Nose Perfumed and complex, the bouquet displays attractive plum and blackberry characters with secondary notes of cracked pepper, black olive and anise. French oak nuances of clove and spice are evident with underlying tarry earthiness.

Palate Medium bodied in style, the layered, silky palate displays plum and dark cherry characters underpinned by black olive, cracked pepper spice and savoury earthy notes. The subtle French oak complements both fruit intensity and palate structure. An excellent example of cool climate Shiraz.