

Coldstream Hills

2016 Chardonnay/Pinot Sparkling



Coldstream Hills has been making sparkling wine, albeit in small quantities, since 1995. The first release of the wine was a Blanc de Noir, but in more recent times, it has been a more traditional blend of Pinot Noir and Chardonnay.

The south facing slopes of the Deer Farm Vineyard at Gladysdale provide an ideal source for Chardonnay and Pinot Noir grapes. The fruit was hand-picked and gently pressed prior to fermentation. Following secondary fermentation, the wine spent close to four years on yeast lees prior to disgorging and release.

Winemaker Comments Andrew Fleming

Vintage conditions: An un-seasonally warm Spring led to early budburst and fruit set. Canopies were healthy with yields generally above average. Dry, favourable conditions ensued with rapid fruit ripening and an uncharacteristically compressed vintage. Fruit quality was high, with the wines produced being generous in flavour.

Technical Analysis

Harvest Date: Pinot Noir (8th Feb), Chardonnay (10th Feb) 2016
pH 2.90
Acidity 7.7g/L
Alcohol 12 %
Dosage 6.5g/L
Tirage Date: November 2016
Disgorging date: from Jan 2021
Peak drinking: Now to 2024

Varieties

Chardonnay (58.3%), Pinot Noir (41.7%)

Maturation.

This wine spent approximately four years on yeast lees in bottle prior to disgorging.

Colour Pale straw with trace green.

Nose Fine bead with delicate notes of lemon pastry, citrus rind and secondary notes of freshly toasted breadcrumb.

Palate Vibrant and pure, attractive lemon curd, mineral and citrus blossom are enhanced by secondary notes of breadcrumb and brioche. Beautifully balanced, the palate is textural and long finishing with chalky Upper Yarra acidity. An excellent aperitif style.