

Coldstream Hills



2021 Reserve Pinot Noir

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 Reserve selection begins in the vineyard, invariably anchored on the low yielding Amphitheatre A Block - the steep north facing slope planted below the winery in 1985. Sourced from handpicked fruit from the Coldstream Hills Estate Blocks, the fruit was fermented traditionally in small open fermenters. Whole bunches were used in the fermenters to add further complexity and structure.

Blocks: Coldstream G and Amphitheatre

Clone: MV6

Planted: 1985 – 1988

Soil: Grey clay-loam

Winemaker Comments Andrew Fleming

Vintage conditions: A near perfect season for cool climate varieties in the Yarra. Good winter and spring rainfall replenished the soil profile allowing a good start to the growing season. Spring was generally mild with no frost, flowering occurred during warm, stable conditions which was ideal. The ripening season was generally mild and punctuated with well-timed rainfall. A very even harvest period with gradual ripening and flavour development, vibrant natural acidity, and excellent quality fruit.

Technical Analysis

Harvest Date 26th Feb & 3rd March 2021

pH 3.53

Acidity 5.2g/L

Alcohol 14 %

Residual Sugar 0.1 g/L

Bottling Date March 2022

Peak Drinking Now - 2034

Grape Variety

Pinot Noir

Maturation.

This wine was matured for ten months in new (50%) and seasoned French oak barrels.

Colour Medium crimson red with trace purple

Bouquet Powerful and ripe with dark cherry/plum notes and hints of muddled strawberry. Earthy notes with underlying slate-like mineral, French oak and five-spice add complexity.

Palate Vibrant and plush with great depth and structure. Dark cherry dominates with hints of wild strawberry and five-spice. Oak is subtle and supportive, the wine further enhanced with mineral graphite, whole bunch spice and perfume. One for the Cellar.