

Coldstream Hills

2017 Pinot Noir/Chardonnay 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 five years on yeast lees prior to disgorging and release.

Winemaker Comments Andrew Fleming

Vintage conditions: The 2017 vintage was a return to a cooler weather pattern with cool spring months and a mild to warm Summer. Rainfall and yields were close to average, allowing grape flavour and sugar to ripen in a steady manner. Acid retention was excellent in the fruit giving rise to wines of freshness, vibrancy, and great balance.

Technical Analysis

Harvest Date: Pinot Noir (27th Feb), Chardonnay (3rd March) 2017

pH 2.90

Acidity 7.7g/L

Alcohol 12 %

Dosage 6.5g/L

Tirage Date: November 2017

Disgorging date: from Jan 2023

Peak drinking: Now to 2028

Varieties

Pinot Noir (52.7%) and Chardonnay (47.3%)

Maturation.

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

Colour: Pale straw

Bouquet: Fine and restrained with subtle lemony Chardonnay notes and hints of Pinot perfume. Time on lees has given rise to attractive secondary notes of breadcrust and fresh toast.

Palate: Lovely fine bead leading to a beautiful balance of acidity and dosage liqueur. Restrained, yet layered and complex, the palate has great presence and length of flavour.

An outstanding year for sparkling from the Deer Farm Vineyard.