

Coldstream Hills



2018 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 three tonne open fermenters. Whole bunches were used in the fermenters to add further complexity and structure.

Blocks: Coldstream G and Amphitheatre A

Clone: MV6

Planted: 1985 - 1988

Soil: Grey clay-loam

Winemaker Comments Andrew Fleming

Vintage conditions: A cool start to the growing season was overshadowed by a warm and humid late Spring. Dry conditions prevailed throughout the summer months with gloriously warm days and cool nights. A relatively early start to the season, which was fortunately tempered by an even period of sugar and flavour development.

Technical Analysis

Harvest Date 20th & 28th February 2018

pH 3.41

Acidity 6.1g/L

Alcohol 14%

Residual Sugar 0.1g/L

Bottling Date February 2019

Peak Drinking Now to 2031

Maturation This wine was matured for ten months in new (41%) and seasoned French oak barrels.

Colour Medium cherry red with crimson hue.

Bouquet A beautifully framed bouquet, with fruit characters of dark cherry, blueberry and cranberry underpinned by fragrant French oak and graphite mineral. Whole bunch cluster savouriness is evident along with earthy undertones and nuances of nutmeg spice.

Palate Medium bodied in style, the wine has great texture, flesh and balance. Dark cherry and blueberry notes are enhanced by subtle French oak, mineral graphite and savoury whole bunch spice. Complex and layered, the palate finishes with characteristically chalky and persistent tannins.