Coldstream Hills

2014 Sparkling Pinot Noir Chardonnay

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.

Sourced from a selection of vineyards, including the Deer Farm Vineyard in the Upper Yarra, the fruit was hand-picked and gently pressed prior to fermentation. Following secondary fermentation, the wine spent approximately three years on yeast lees prior to disgorging and release.

Winemaker Comments Andrew Fleming

Vintage conditions: The growing season began with a variable spring season, followed by a dry and warm Summer. Conditions during the flowering period were not conducive to optimum fruit set, with many vineyards harvesting well below average yields. A challenging vintage in many respects, but fruit quality remained of a high standard.

Technical Analysis:

Harvest Date Feb – March 2014
pH 3.07
Acidity 8.2 g/L
Alcohol 11.5 %
Tirage Date September 2014
Disgorging Date Dec '17 – Feb '18
Peak Drinking Now to 2021

Variety: Pinot Noir (59.5%), Chardonnay (40.5%)

Maturation: This wine spent approximately three years on yeast lees in bottle prior to disgorging.

Colour: Pale Straw.

Nose: Vibrant, fine and youthful with fragrant yeasty autolysis notes of biscuit and lemon pastry. Attractive lemon sorbet/curd notes are enhanced by underlying Pinot Noir perfume and brioche.

Palate: Fine, pure and complex, with beautifully balanced lemon citrus acidity and aged liqueur. Attractive lemon pastry notes are underpinned with fine biscuity yeast autolysis characters and Pinot Noir perfume. The wine has great length and persistence – an excellent expression of Coldstream Hills sparkling from the milder 2014 growing season.