

Coldstream Hills



2018 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 traditional secondary fermentation in the bottle, the wine spent upwards of six years on yeast lees prior to disgorging and release.

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: Pinot Noir (13th Feb), Chardonnay (15th Feb) 2018

pH 2.97

Acidity 9.1g/L

Alcohol 12 %

Dosage 5.75g/L

Tirage Date: November 2018

Disgorging date: from Feb 2025

Peak drinking: Now to 2030

Varieties

Pinot Noir (57.3%) and Chardonnay (42.7%)

Maturation.

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

Colour: Pale straw

Bouquet: Fine and complex with fragrant lemon blossom Chardonnay aromas and Pinot Noir savouriness. Attractive secondary notes of breadcrumb and toast have evolved from extended time on lees.

Palate: Lovely fine bead and expansive mousse give rise to notes of preserved lemon, nougat, and underlying nuances of toast and breadcrumb. Quite restrained and long, finishing with chalky lemon acidity and beautifully balanced liqueur dosage.