

Coldstream Hills



2015 Sparkling Blanc de Blancs

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. Outstanding Chardonnay vintages have warranted making small quantities of Chardonnay dominant Blanc de Blancs for release. Sourced from the cool south-facing slope of the Deer Farm Vineyard at Gladysdale, the fruit was hand-picked and gently pressed prior to fermentation. Following secondary fermentation, the wine spent approximately five years on yeast lees prior to disgorging and release.

Only 200 dozen made.

Winemaker Comments Andrew Fleming

Vintage conditions: The growing season began well with a mild and relatively dry Spring. Unlike 2014, fruit set was relatively normal resulting in average yields across most varieties. A notable cooler ripening period allowed fruit flavours to ripen steadily whilst retaining high levels of natural acidity. Fruit quality was excellent, with the wine produced promising finesse, complexity and cellaring potential.

Technical Analysis

Harvest Date 17th February 2015

pH 2.91

Acidity 8.4g/l

Alcohol 12.5 %

Residual Sugar 6g/L

Tirage Date September 2015

Disgorging Date October 2020

Peak Drinking Now - 2028

Varieties

Chardonnay 97%, Pinot Noir 3%

Maturation This wine spent approximately five years on yeast lees prior to disgorging. Made using the Tradition Method.

Colour Pale straw

Nose Fine, youthful and restrained with attractive notes of lemon pastry, white flowers and nuances of mineral slate. Secondary autolysis notes of fresh bread and hints of toast offer complexity and interest.

Palate Elegant and pure with creamy mousse, beautifully balanced aged liqueur and finely tuned Chardonnay acidity. The palate is both youthful and long with secondary autolysis notes of lemon pastry, nougat and hints of fresh bread.