

Coldstream Hills



2013 Amphitheatre 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.

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.

Made only in exceptional years, the 2013 vintage is the second Amphitheatre Pinot to be released.

Blocks: Coldstream G, Amphitheatre A, D and B

Clone: MV6

Planted: 1985 – 1988

Soil: Grey clay-loam

Winemaker Comments Andrew Fleming

Vintage conditions: The growing season commenced with below average spring rainfall followed by a dry and warm ripening period. Average yields, combined with healthy vine canopies resulted in early flavour development in most vineyards and a compressed harvest intake.

Technical Analysis

Harvest Date 19th and 21st February 2013

pH 3.64

Acidity 5.5g/l

Alcohol 13.5%

Residual Sugar 0.12g/l

Bottling Date February 2014

Peak Drinking Now-2030

Maturation This wine was matured for eleven months on lees in new (64%) and seasoned French oak puncheons.

Colour Medium cherry red

Nose Brooding and ethereal, the bouquet is concentrated with attractive dark cherry, rhubarb and hints of muddled strawberry. Savoury notes and fine grained French oak add complexity and polish.

Palate The palate is pure, textural and beautifully balanced with fine-grained and persistent tannins. Dark cherries, rhubarb and hints of beetroot are evident, with underlying stalk savouriness and French oak. Deeply structured and complex, this is a wine that will reward careful cellaring.