

Coldstream Hills



2013 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.

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.

Colour Medium cherry red

Nose Ripe, powerful and brooding, the bouquet displays vibrant characters of dark cherry and plum. Savoury notes with underlying stalk, earthy mineral notes and spice. French oak supports the wine adding further layers of complexity.

Palate The wine has great presence, texture and length with vibrant dark cherry and plum characters dominating. Savouriness and spice are complemented with underlying mineral, spice and supportive French oak. The palate is long and finishes with powdery, yet persistent tannins. Deep, opulent and brooding, a great Reserve Pinot Noir which will reward careful cellaring.

Maturation This wine was matured for ten months in new (44%) and seasoned French oak barrels and puncheons.

Blocks: Coldstream G, Amphitheatre D, B and A

Clone: MV6

Planted: 1985 - 1988

Soil: Grey clay-loam

Technical Analysis

Harvest Date 19th - 21st February 2013

pH 3.47

Acidity 6.1g/L

Alcohol 13.5%

Residual Sugar 0.1g/L

Bottling Date 17th February 2014

Peak Drinking Now to 2025