

Coldstream Hills

2024 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, anchored on the low yielding and mature Estate Blocks. Sourced from the north facing Block G, the fruit was fermented traditionally in small open fermenters. Whole bunches were used in the fermentation to add further complexity and structure.

Block G, Yarra Valley

Vines Planted: 1988

Clone: MV6

Soil: Grey clay-loam

Aspect: North facing

Winemaker Comments Andrew Fleming

Vintage conditions A relatively warm start to the growing season with high rainfall, but generally fine conditions during flowering. An unseasonally wet January ensued easing to fine, warm and dry conditions resulting in an early and relatively compressed harvest period. Acid retention was high particularly across the white varieties.

Technical Analysis

Harvest Date 22nd Feb 2024

pH 3.45

Acidity 5.6g/L

Alcohol 13.5 %

Residual Sugar 0.0 g/L

Bottling Date March 2025

Peak Drinking Now - 2037

Grape Variety

Pinot Noir

Maturation.

This wine was matured for ten months in new (47%) and seasoned French oak barrels.

Colour Attractive medium light cherry crimson.

Bouquet Vibrant, brooding and complex, with dark cherry and blue fruits interwoven with underlying whole bunch sandalwood spice and beautifully framed French oak.

Palate True to style with structure and texture, driven by an assertive tannin profile. Dark cherry and blood plum dominate with earthy mineral notes, spice and integrated oak in support.

One for the cellar.