

Coldstream Hills

2023 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 open fermenters. Whole bunches were used in the fermenters to add further complexity and structure.

Blocks: Coldstream G and Amphitheatre Block A

Clone: MV6

Planted: 1985 – 1988

Soil: Grey clay-loam

Winemaker Comments Andrew Fleming

Vintage conditions: A cold wet start to the growing season proved challenging in the vineyards with fruit set and ultimately yields lower than average. Summer began with high humidity, but during the ripening period became stable and dry. The onset of flavour development occurred relatively rapidly with fine acidity retained across all varieties.

Technical Analysis

Harvest Date 7-8th March 2023

pH 3.53

Acidity 5.4g/L

Alcohol 13.5 %

Residual Sugar 0.0 g/L

Bottling Date February 2024

Peak Drinking Now - 2036

Grape Variety

Pinot Noir

Maturation.

This wine was matured for nine months in new (50%) and seasoned French oak barrels.

Colour Medium light cherry red.

Bouquet Brooding, but not restrained with dark cherry and blue fruits at the fore. French oak, mineral graphite and hints of whole bunch add complexity and depth.

Palate Beautifully framed and detailed with texture, structure, and the vineyards' characteristic grainy tannin finish. Red cherry and raspberry notes are underpinned by mineral wet slate, seamless oak, and hints of whole bunch spice. Layered and complex – ideal for cellaring.