

Coldstream Hills



2020 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

Clone: MV6

Planted: 1985 – 1988

Soil: Grey clay-loam

Winemaker Comments Andrew Fleming

Vintage conditions: A warm start to Spring with above average rainfall led to good vegetative growth. Bunch numbers were average, but dry conditions in December appear to have checked berry development. Relatively mild to cool conditions ensued throughout the ripening period, allowing gradual flavour development and sugar accumulation. A sequence of rainfall events required extra vigilance in the vineyards, but fruit quality in the main was excellent. Yields were generally lower than average, with tiny bunches seen across many vineyard sites.

Technical Analysis

Harvest Date 3rd & 11th March 2020

pH 3.47

Acidity 5.8g/L

Alcohol 13 %

Residual Sugar 0.1 g/L

Bottling Date February 2021

Peak Drinking Now - 2033

Grape Variety

Pinot Noir

Maturation.

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

Colour Medium crimson red

Bouquet Vibrant and brooding with dark cherry characters, earthy mineral notes, whole bunch spice and subtle French oak

Palate Highlighting the structure of G Block and the perfume of A Block, the palate displays attractive cherry liqueur notes interwoven with earthy mineral notes and finely tuned French oak. Vibrant and plush, the wine has great length and finishes with its characteristically grainy tannin signature.