

Coldstream Hills



2022 Reserve Shiraz

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 Coldstream Hills Reserve Shiraz has been a Single Vineyard wine since 2014, having been sourced from fruit grown nearby Coldstream Hills. This wine is made using traditional techniques in small open fermentation pots, including in some years, the use of whole clusters. A slight change in winemaking to previous vintages for this wine, with a reduced time spent in oak as well as part being matured in a large oak vat.

Grower: Justin Fahey
Vines planted: 2001
Clone: Mixed
Aspect: North facing
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 16th March 2022

pH 3.63

Acidity 5.6g/L

Alcohol 13.5%

Residual Sugar 0.03g/L

Bottling Date March 2023

Peak Drinking Now to 2035

Maturation The wine was matured in seasoned and new (24%) French oak barriques and vat for seven months.

Colour

Medium-dark red with crimson hue.

Bouquet

Elegant and vibrant cool climate Shiraz notes of rose petal, violets, satsuma plum and dark cherry. Hints of anise, five-spice and raspberry are in the background with subtle French oak tying it all together.

Palate

Classic medium-bodied palate with plushness, texture, and a chalky tannin finish. Dark cherry and blue fruits dominate with underlying spice and beautifully integrated French oak. Perfumed, layered and complex, enjoy in its youth or one that will cellar gracefully.