



Coldstream Hills

Varietal Pinot Noir 2002

Coldstream Hills Pinot Noir is a benchmark cool-climate Pinot Noir that displays hallmark varietal characters and style. The wine is made using a variety of handling and fermentation techniques, mostly borrowed from Burgundy. As a result, the wine has a fruit-driven palate, a supple, silky mouth-feel and pronounced length.

This varietal wine is designed to be enjoyed upon release - attractive when young, but certainly will reward careful cellaring.

Vineyard Region

Yarra Valley

Vintage Conditions

Although the growing season started out very cool, warmer temperatures in January and a late, warm, dry autumn ensured that the grapes achieved optimum maturity at harvest, albeit with reduced yields. The long ripening period and cool nights during autumn resulted in intense flavour development and naturally high acidity, a hallmark for wines of ageing potential.

Grape Variety

Pinot Noir

Maturation

A combination of new and used French oak.

Winemaker Comments: Andrew Fleming



Colour

Deep red-purple.



Nose

Deep and powerful, with a base of dark plum, spice and briar. The aromatics will progressively develop with further bottle age, gaining an even more seductive perfume.



Palate

Complex and mouth filling, dominated by plum, with underlying touches of cherry and raspberry in a cradle of evenly distributed tannins, which start to make their presence felt mid-palate and run through to the hallmark long finish.

Wine Analysis

Alc/Vol: 13.5%

Last Tasted

7 Jan 2003

Peak Drinking

2005 - 2012

Food Matches

Ideally suited to Duck & Game, Pasta, Veal

