

Coldstream Hills



2015 Yarra Valley Pinot Noir Chardonnay Sparkling

Coldstream Hills has been making sparkling wine, albeit in small quantities, since 1995. The first release of the wine was a Blanc de Noir, but in more recent times, it has been a more traditional blend of Pinot Noir and Chardonnay.

The south facing slopes of the Deer Farm Vineyard at Gladysdale provide an ideal source for Pinot Noir and Chardonnay grapes. The fruit was hand-picked and gently pressed prior to fermentation. Following secondary fermentation, the wine spent close to three years on yeast lees prior to disgorging and release.

Winemaker Comments Andrew Fleming

Vintage Conditions

The growing season began well with a mild and relatively dry Spring. Unlike 2014, fruit set was relatively normal resulting in average yields across most varieties. A notable cooler ripening period allowed fruit flavours to ripen steadily whilst retaining high levels of natural acidity. Fruit quality was excellent, with the wine produced promising finesse, complexity and cellaring potential.

Technical Analysis

Harvest Date Pinot Noir (12th Feb), Chardonnay (17th Feb) 2015

pH 2.98

Alcohol 12%

Residual Sugar 6.5 g/L

Tirage Date October 2015

Disgorging Date from April 2019

Peak Drinking Now to 2023

Peak Drinking Now - 2025

Variety

Pinot Noir (56.5%), Chardonnay (43.5%)

Maturation

This wine spent approximately three and a half years on yeast lees in bottle prior to disgorging.

Colour

Pale straw

Bouquet

Fine and elegant, with secondary autolysis notes of biscuit and fresh toast underpinning lemon blossom and green apple fruit characters.

Palate

Displaying the hallmarks of a great Yarra vintage, the palate is fine, creamy and long with beautifully balanced acidity. Lemon curd and citrus blossom characters dominate with secondary yeast autolysis of biscuit and crusty bread adding complexity and character.