

Coolangatta Estate Tasting Notes

Shoalhaven's 5 Red Star Winery

Coolangatta Estate CJB Sparkling Chardonnay 2011 (*Blanc de Blanc - Brut Style*) **12.0 % Alc**
This vintage wine shows generous soft and creamy complex flavours on the palate, a result of 5 1/2 years yeast lees contact in this bottle with a long creamy yeast finish balanced with soft acid.

Coolangatta Estate Semillon 2016 (**OUR FLAGSHIP WINE**) **11.6% Alc**
A more full bodied style of Semillon, lifted and vibrant Semillon fruit with grapefruit and lime citrus twist on the nose. Rich full bodied Semillon flavour supported by creamy palate length balanced by a refreshing yet soft citrus acid.
Cellaring Potential – 10 years

Coolangatta Estate Savagnin 2015 (*Sah – Vah – Nyan*) **no relation to Sauvignon Blanc** **12.2% Alc**
This vintage has a vibrant peach and citrus character on the nose. The palate has texture and body with apricot and grapefruit characters showing through, finishing with crisp citrus acid. *Cellaring Potential – 5 Years*

Coolangatta Estate Verdelho 2016 **12.5% Alc**
This wine has a fresh floral Verdelho lift with hints of passionfruit and pineapple. Rich spicy lean fruit texture that fills the palate followed by a crisp lime acid finish.
Cellaring Potential – 5 Years

Coolangatta Estate Sauvignon Blanc Verdelho 2015 **11.6% Alc**
This 70 / 30 blend combines the fresh crisp aromatic flavours of the Sauvignon Blanc with the rich ripe fruit body of Verdelho. A well balanced wine with a crisp lime acid finish and good length.
Cellaring Potential – 5 years

Coolangatta Estate Alexander Berry Chardonnay 2016 **13.0% Alc**
The wine exhibits a lean and slightly lifted mineral and melon fruit character on the nose. The French oak is subtle and in good balance. The palate shows very good chardonnay fruit strength and tightness, with a slight mineral and citrus flavour profile and is long and elegant.
Cellaring Potential - 5–7 years

Coolangatta Estate Twelve Convicts 2016 **11.3% Alc**
A blend of Sauvignon Blanc and Semillon in a sweeter style. Rich fruit salad characteristics on the nose and palate combined with the freshness of Sauvignon Blanc. The residual sweetness allows the rich fruit flavours to last longer on the palate.
Cellaring Potential – 3-5 years

Coolangatta Estate Rose` Frizzante 2017 **5.5% Alc**
Frizzante is an Italian wine style meaning slightly effervescent. This is a fuller bodied style with candied cherry aromas and cherry citrus flavours on the palate. There is enough acid so that the sweetness through the style doesn't cloy on the palate and balances the finish to maintain freshness.

Coolangatta Estate Eileen Chambourcin 2016 **14.0% Alc**
Vibrant purple red in colour, the wine displays clean lifted cherry fruit which is enhanced by sweet vanillin oak character. The palate shows generous fruit flavours along with chocolate, liquorice and spice. Drinking well now and over the next few years.
Cellaring Potential - 5 years

Coolangatta Estate Cabernet Sauvignon 2015 **14.0% Alc**
The wine is dark purple red in colour. Varietal red berries and briar are apparent on the nose. Accompanied by subtle supportive oak. The palate displays generous black fruit flavours and earthy undertones. The soft fruit and oak tannins give this wine its long and satisfying finish.
Cellaring Potential - 5 years

Coolangatta Estate Tannat 2015 **14.4% Alc**
Deep and dark in colour with blackberry flavours on the nose, this brooding brambly wine has firm tannic structural background with savoury characteristics and a long persistent finish. An ideal food wine that will reward careful cellaring.
Cellaring Potential - 7 years

Coolangatta Estate Silver Anniversary VP 2014 **18.0% Alc**
Celebrating Coolangatta Estate's 25th vintage, this wine has intense purple colour. It has concentrated red berry fruit characters and the palate is rich with well integrated brandy spirit. A wine which is very approachable in its youth but will reward careful cellaring.
Cellaring Potential - 10 years