

Coolangatta Estate Tasting Notes

Coolangatta Estate CJB Sparkling Chardonnay 2005

11.6 % Alc

This Vintage wine shows generous soft and creamy complex flavours on the palate, a result of 3 years yeast lees contact in this bottle with a creamy yeast aftertaste balanced with soft acid.

Cellaring Potential – enjoy from now

Coolangatta Estate Semillon 2009

11.0% Alc

The wine has lifted floral and mineral Semillon characters. Big, soft middle palate with a citrus lime fruit structure. Plenty of clean fruit length with a crisp citrus finish.

Cellaring Potential – 10 years

Coolangatta Estate Savagnin 2009 (*Sah – Vah – Nyan*)

13.0% Alc

This wine has a peach and citrus characters on the nose. The palate has texture and body with ripe apricot and lime showing through finishing with crisp citrus acid.

Cellaring Potential – 5 Years

Coolangatta Estate Verdelho 2009

13.1% 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

2009 Winewise Small Vignerons Awards – Best in Class 24 ‘Verdelho’

2009 Kiama Regional Wine Show – Best in Class 4 ‘Verdelho’

Coolangatta Estate Sauvignon Blanc Verdelho 2009

12.0% Alc

This 50/50 blend has a spicy, herbaceous character accompanied by a clean, rich palate, crisp acid and good length.

Cellaring Potential – 5 years

Coolangatta Estate Alexander Berry Chardonnay 2008

12.5% 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 Rosé 2009

12.5% Alc

This wine made from 80% Chambourcin and 20% Cabernet Sauvignon has a raspberry appearance and fruity confectionary and toffee characters to the nose. A clean fruit palate with cherry and citrus flavours. There is slight residual sugar which is in balance with the fresh acid on the finish.

Enjoy from now

Coolangatta Estate Chambourcin 2008

13.3% 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, licorice and spice. Drinking well now and over the next few years.

Cellaring Potential - 5 years

Coolangatta Estate Berry's Blend 2008

13.1% Alc

This blend of Cabernet Sauvignon, Chambourcin and Tannat has been made in a style that is a reflection of the coastal region we live. This light to medium bodied wine shows earthy characters on the nose with subtle but persistent red berry flavours on the palate with a good clean finish.

Cellaring Potential - 5 years

Coolangatta Estate Tannat 2008

14.0% 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

Trophy NSW Small WineMakers Show “Best Dry Red other Varieties”

Trophy Kiama Regional Wine Show “Dry Red – Blend or other Variety”

Coolangatta Estate Vintage Port 2008

18.2% Alc

An intense purple colour, followed up by concentrated cooked berry and plum aromas, which are complex by well integrated brandy spirit characters. The palate is rich and luscious with ripe berry flavours with a hint of clove and cinnamon spice. The wine's structure is supported by velvety tannins, and a good balance of acid and residual/ alcohol sweetness.

Cellaring Potential - 10 years