

Coolangatta Estate Tasting Notes

Coolangatta Estate CJB Sparkling Chardonnay 2007 (*Blanc de Blanc - Brut Style*) **12.8 % Alc**
This vintage wine shows generous soft and creamy complex flavours on the palate, a result of 3 1/2 years yeast lees contact in this bottle with a long creamy yeast finish balanced with soft acid.

Coolangatta Estate Semillon 2011 **10.7% 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 2011 (*Sah – Vah – Nyan*) *no relation to Sauvignon Blanc* **12.6% Alc**
This variety comes from the Mediterranean climate of Spain. This vintage has a subtle peach and citrus characters 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 2011 **12.2% 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
(*Verdelho Trophy 2011 NSW Small Winemakers Show*)
Sandy Halley Memorial Award - Best Current Vintage Wine - 2011 Kiama Regional Wine Show

Coolangatta Estate Sauvignon Blanc Semillon 2011 **10.7% Alc**
This 50/50 blend has fresh lifted spicy fruit aromas and vibrant citrus fruit palate followed by a crisp lime acid finish.
Cellaring Potential – 5 years

Coolangatta Estate Alexander Berry Chardonnay 2011 **12.6% 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 Berry's Blend 2010 **13.0% Alc**
A blend of the reds grapes from the Estate that is predominately Chambourcin, this light to medium bodied wine has bright raspberry appearance and fruit aromas to the nose and palate. It is complimented by soft peppery tannins on the finish. An ideal wine to enjoy now and over the next few years.

Coolangatta Estate Elizabeth Berry Cabernet Sauvignon 2009 **13.0% 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 2009 **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