

Coulter Wines.



Export Portfolio 2023

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Coulter Wines is a family run wine brand producing minimal intervention, small-batch wines with a focus on cleanliness and purity.



Winemaker, Chris Coulter, cut his teeth with one of Australia's larger corporate companies. However, there was always a fundamental desire to produce his own wines.

In 2015 Chris purchased a tonne of Sangiovese fruit and Coulter Wines was born. Chris makes small batch "minimal intervention" style wines from premium hand-picked fruit from the Adelaide Hills and S.A. environs.

The Chardonnay comes from the famed "Rathmine" Vineyard in the Echunga subregion of the Adelaide Hills. The Pinot Noir come from two cool sites, in the subregions of Balhannah and Carey Gully. Classic bone-dry Eden Valley Riesling and alternate varieties fill out the range.

Chris considers himself extremely lucky to live the lifestyle he leads, combining working with the people he loves; his family, with his passion for wine.

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2022 Eden Valley Riesling

Subregion

Springton – single vineyard.

Vineyard

15-year-old plantings over decomposed quartz and schist base with overlying grey clay and sandy loam, typical of the low nutrient soils of the Eden Valley. East-West row orientation. Sloping frost-prone site.

Winemaking

Machine picked. Pressed fruit to 650L/T to tank to cold settle. Clarified juice racked off and fermented at 13°C in stainless steel using an aromatic yeast strain. Once RS dry, the wine was sulphured and allowed to settle in tank for two months, then bottled early to retain aromatics and freshness.

ALC 12.33%. PH 3.01. RS 1.76/L.

Tasting note

Light straw with green tinges. Vibrant tropical notes, nashi pears & lime pith. Bone-dry, lean-framed, mineral and salivating acid with lemon/lime citrus flavours and a chalky length. Classic Eden Valley Riesling.

2022 Adelaide Sangiovese Rosé

Subregion

One Tree Hill.

Vineyard At 250 metres, the vineyard has rich, fertile clay loam soil over limestone and clay base providing excellent water holding capacity.

Winemaking

Machine-picked and cold-pressed straight to tank for juice settling. Clean juice racked off gross lees for ferment. Fermented to dryness, chilled, and settled. After 2 months tank maturation the wine was sent to bottling.

ALC 13.2%. PH 3.02. RS 1.56/L.

Tasting note

Vibrant salmon pink. Intense rose petal and tomato leaf. Fresh green strawberry, tomato, brine, and capsicum. Wonderfully precise and rich on the palate. Made for a sunny day.



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2022 C1 Adelaide Hills Chardonnay

Subregion

Echunga.

Vineyard

The 30-year-old Rathmine vineyard, which sits at 450 metres above sea level on stony, shallow clay loam over a limestone base with a sloping north-west aspect.

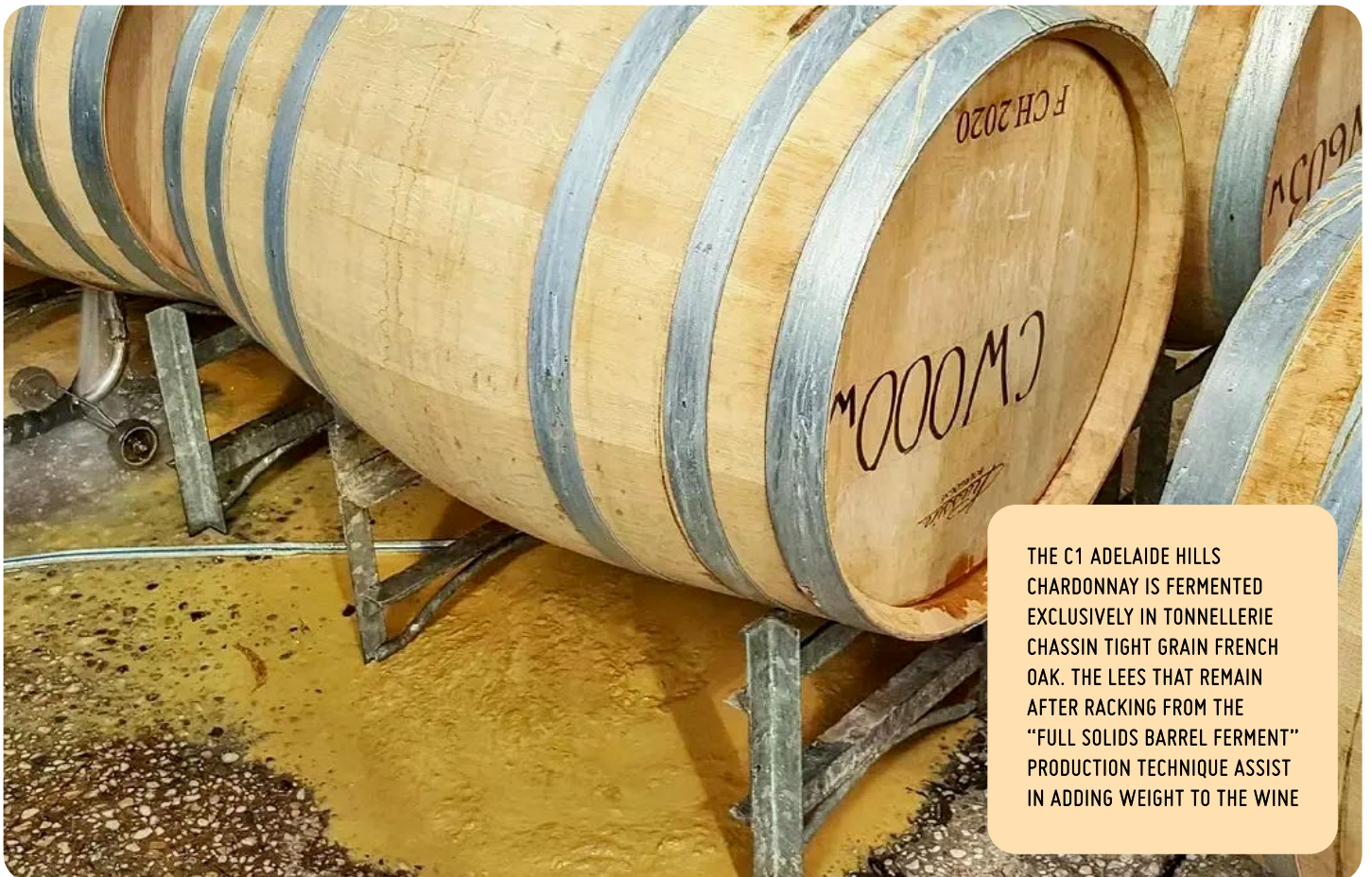
Winemaking

Hand-picked. Full solids press juice at 650L/T was run straight into oak with zero acid adjustment. (Oak regime: 100% Tonnellerie Chassin hogs heads consisting of 25% brand new, 25% 1 year old, balance 2 year old). Ferment was carried out in barrel and, once dry, the wine was topped then allowed to settle with zero lees stirring. Zero malolactic fermentation. After 9 months oak contact, the wine was racked straight out of barrel off solid lees to bottling.

ALC 13.22%. PH 3.29. RS 1.86/L.
MALIC ACID 1.86/L.

Tasting note

Straw yellow with green tinges. Lemon curd, peach, toasted oatmeal, and briny notes. Prominent citrus and white peach flavours, pithy lime and ginger spice finishing with a phenolic grip on the back palate.



THE C1 ADELAIDE HILLS CHARDONNAY IS FERMENTED EXCLUSIVELY IN TONNELLERIE CHASSIN TIGHT GRAIN FRENCH OAK. THE LEES THAT REMAIN AFTER RACKING FROM THE "FULL SOLIDS BARREL FERMENT" PRODUCTION TECHNIQUE ASSIST IN ADDING WEIGHT TO THE WINE

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2021 C2 Adelaide Sangiovese

Subregion

One Tree Hill.

Vineyard

At 250 metres, the vineyard has rich, fertile clay loam soil over limestone and clay base, providing excellent water-holding capacity. This vineyard typically produces red wines of great power and structure.

Winemaking

Whole-bunch hand-picked. Fruit was crushed with zero acid adjustment on top of 5% whole bunch to undergo carbonic maceration. Ferment hand plunged to sugar dry. Must was manually basket-pressed straight to mature oak. After 6 months oak maturation the wine was racked clean, straight out of barrel to bottling.

ALC 14.64%. PH 3.43. RS 2.86/L.

Tasting note

Vibrant crimson red. Brooding floral, red stone fruit, cranberry, and liquorice notes. Spicy, sour red fruits, juicy salivating acid, powdery structure, wonderfully raw and youthful.



THE STORY BEHIND THE LABELS; THE ORIGINAL LABEL CONCEPT WAS FROM THIS PHOTO OF OUR THEN 3-YEAR-OLD DAUGHTER, RILEY, FOOT-STOMPING GRAPES FOR OUR INAUGURAL SANGIOVESE. ALL OTHER CORE "PICTURE LABEL WINES" ARE A VARIATION ON THIS THEME.

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2022 C3 Adelaide Hills Pinot Noir

Subregion

Balhannah & Carey Gully.

Clone

MV6 & 777.

Vineyard

At 250 metres, the vineyard has rich, fertile clay loam soil over limestone and clay base, providing excellent water-holding capacity. This vineyard typically produces red wines of great power and structure.

Winemaking

Hand-picked into half tonne bins then carbonic macerated for 3 days at 10°C. Both parcels received similar handling, 20% whole clusters were tipped straight into fermenters with the balance crushed on top of the whole clusters. Ferment held at 28/34°C and only ever hand-plunged to sugar dry. Must was basket-pressed straight to oak (oak regime: 100% French 2/3-year-old Hogs Heads). Wine underwent malolactic fermentation in oak and was then sulphured in place. After 7 months maturation, wines were racked out of barrel for blending then straight to bottling.

ALC 13.55%. PH 3.63. RS 3.26/L

Tasting note

Vibrant cherry red to purple. Red cherries, sour plums, evident whole-bunch, forest floor & kitchen spice. Classic varietal Pinot Noir attributes, black and red fruited, mild palet sweet spot, silken & viscous with a spiced acid drive on the finish.



THE 777 CLONE PINOT NOIR
VINEYARD, CAREY GULLY,
ADELAIDE HILLS.

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2022 C5 Adelaide Hills Barbera

Subregion

Kenton Valley.

Vineyard

At approx. 500m elevation with a northerly aspect. Brown/red clay loam over sandstone. VSP spur-pruned on a permanent cordon. Farmed conventionally with drip irrigation.

Winemaking

Fermented at 20°C to 27°C. Only ever hand plunged. Must was basket-pressed straight to oak. 5 months oak maturation.

ALC: 14.8%. PH 3.46. RS: 2.86/L

Tasting note

Deep, dense purple to black. Smoky charcuterie with underlying brambly fruits and sweet spices. Rich, supple, plush with black-fruited spice. Crunchy acid and chewy tannin.

2022 C6 Adelaide Hills Gamay

Subregion

Multiregional

Winemaking

Handpicked into half-tonne bins then carbonic macerated for 3 days at 8°C. 25% whole clusters were tipped straight into fermenters with the balance crushed on top of the whole clusters. Ferment held at 28/34°C and only ever hand plunged to sugar dry.

Must was basket pressed straight to Oak (Oak regime: 100% French 2/3-year-old Hogs Heads). The wine underwent Malolactic fermentation in oak and was then sulphured in place. After 6 months of maturation, wine was racked out of barrel for bottling.

ALC: 13.05%. PH: 3.58. RS: 2.86/L

Tasting note

Vibrant cherry red in colour with aromas of red fruits, spice, white pepper and evident whole bunch. The palate boasts crunchy acid with red-fruited flavours, subtle tannins, and acid-driven length.



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2021 Adelaide Sangiovese Cabernet Blend

Subregion

One Tree Hill.

Vineyard

At 250 metres, the vineyard has rich, fertile clay loam soil over limestone and clay base, providing excellent water-holding capacity. This vineyard typically produces red wines of great power and structure.

Winemaking

Fruit was crushed with zero acid adjustment into oak vats. Ferment was conducted at 25°C. Basket-pressed after 10 days on skins. The wine was racked clean, straight out of barrel to bottling. Each variety was kept separate and blended prior to bottling at a ratio of 65% Sangiovese and 35% Cabernet Sauvignon.

ALC 15.03%. PH 3.40. RS 2.8G/L

Tasting Note

Vibrant purple/red. Dusty earth, sweet red fruits, and liquorice notes. Showing a weighted and obvious core of sweet black fruit. Silken, balanced and framed by the classic "Sangiovese powdery tannin structure". Long and balanced finish.



INSPIRED BY THE GREAT SANGIOVESE & CABERNET SAUVIGNON BLENDS OF THE OLD WORLD, THIS WINE IS OUR FIRST SUPER-PREMIUM OFFERING UNDER THE COULTER WINES BANNER. THE BLEND IS SHOWING ABUNDANT BRIGHT FRUIT, LIQUORICE, SWEET SPICE, AND TERTIARY FLAVOURS, ALL HELD TOGETHER BY A POWDERY TANNIN PROFILE AND A ROBUSTLY STRUCTURED SPINE OF ACID. ENJOY NOW OR CELLAR THOUGHTFULLY TO DEVELOP OVER THE NEXT 10 YEARS.

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FOB Prices AUD\$. (Ex Adelaide)

WINE	CONFIGURATION	FOB/BOTTLE AUD\$
2022 Riesling	12 pk	\$15.00
2022 C1 Chardonnay	12 pk	\$17.00
2022 Sangiovese Rosé	12pk	\$12.00
2021 C2 Sangiovese	12 pk	\$15.00
2022 C3 Pinot Noir	12 pk	\$17.00
2022 C5 Barbera	12pk	\$17.00
2022 C6 Gamay (Limited)	12pk	\$19.00
2021 Sangiovese Cabernet Blend	12pk	\$25.00

VINTAGES MAY VARY DEPENDANT ON AVAILABILITY
ALL WINES ARE VEGAN-FRIENDLY

Contact

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