

# COLMAR ESTATE



Wednesday, May 20, 2026

# COLMAR

ORANGE NSW

## ESTATE SERIES



### THE ORANGE WINE REGION

The Orange Wine Region is known for its high-altitude vineyards. The higher you go the cooler it gets, allowing a wide range of grape varieties to be grown successfully. Most wine regions are known for one or two varieties; Orange is known for its incredible diversity. But there is one constant – the elegant, cool climate style of the wines.

**APPEARANCE** = Bright light gold.

**AROMA** = Fresh, white peach, subtle French oak.

**PALATE** = Round, ripe white peach flavours, French oak in the background, clean acid finish.

**FOOD MATCH** = Grilled fish, roast chicken, mild cheeses.

**AGEING** = Great drinking now and over the next 2 years.

2024 Chardonnay 13.0% Alc

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**APPEARANCE** = Light Gold.

**AROMA** = Ripe pear, honey and spice.

**PALATE** = Rich, textured, full flavoured, finishing dry.

**FOOD MATCH** = Ideal with richer poultry dishes, creamy pastas, charcuterie and pork.

**AGEING** = Drink now or cellar for 4 years.

2025 Pinot Gris 13.5% Alc

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**APPEARANCE** = Bright ruby.

**AROMA** = Lifted, vibrant, bursting with red berries.

**PALATE** = Juicy red fruits, velvety mouthfeel, subtle oak, fine tannins to close.

**FOOD MATCH** = Coq au vin, osso buco, lasagne, meat balls, tomato-based pasta dishes.

**AGEING** = Drinking well now, and cellar for 3 years.

91 Points Halliday Wine Companion

2024 Pinot Noir 13.0% Alc

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**APPEARANCE** = Bright pink.

**AROMA** = Fresh, aromatic, floral.

**PALATE** = Well balanced, delicate, refined, citrus with a hint of strawberry.

**FOOD MATCH** = Enjoyed chilled by itself or matched with canapes.

**AGEING** = Beautiful now and over the next 2 years.

90 Points Halliday Wine Companion

2024 Brut Rose 12.5% Alc

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## PREMIUM SERIES



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**APPEARANCE** = Light gold.

**AROMA** = A floral lift and some ripe pear notes.

**PALATE** = Supple, rounded, textural, fine acids on the finish.

**FOOD MATCH** = Drinks well with salmon and ocean trout, tarte flambe, smoked meats.

**AGEING** = Drink now and cellar for 3 years.

4 Star & Recommended The Real Review

2023 La Dame 13.0% Alc

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**APPEARANCE** = Medium gold.

**AROMA** = Citrus and white peach aromas are joined by spicy French oak and a buttery note.

**PALATE** = Complex yet elegant, finely textured and supple, with cool-year acidity drawing out the long finish.

**FOOD MATCH** = Poultry casseroles with stock and white wine, creamy seafood dishes, lighter veal or pork dishes.

**AGEING** = Drink now and cellar for 5 years.

93 Points Halliday Wine Companion

2022 Block 1 Chardonnay 13.0% Alc

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**APPEARANCE** = Pale lemon yellow.

**AROMA** = Fragrant, exotic, green apples, stone fruits.

**PALATE** = Stunning, intense, minerally, great breadth on the palate, long finish.

**FOOD MATCH** = Sushi, sashimi, calamari, scallops, white fleshed fish.

**AGEING** = Cellar for 10 to 15 years.

5 Star & Recommended The Real Review

Trophy & Gold Medal Orange Wine Show

2023 Block 5 Riesling 12.5% Alc

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**APPEARANCE** = Medium red.

**AROMA** = Both red and black fruits with spicy French oak nuance.

**PALATE** = Has both flavour and textural complexity, good fruit weight, fine persistent tannins, great length.

**FOOD MATCH** = Needs richer foods like pink lamb or confit duck with capers and olives.

**AGEING** = Has the tannins to ensure it ages well for 5 to 6 years.

94 Points Halliday Wine Companion

2023 Block 1 Pinot Noir 13.5% Alc

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## SUPER PREMIUM SERIES



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**APPEARANCE** = Pale lemon yellow.

**AROMA** = Fragrant, with apple and lemon pith, and a hint of roasted nuts.

**PALATE** = Apple and nougat notes. Refined, creamy and seamless, with a long, dry finish.

**FOOD MATCH** = Seafood based canapes are the perfect match with this fine aperitif style.

**AGEING** = Drink now or age on cork for up to 5 years.

Gold Medal NSW Wine Awards 2025

Gold Medal NSW Small Winemakers Show 2025

2017 Blanc de Blanc 12.0% Alc