

COLMAR ESTATE



Thursday, February 26, 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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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