



Coldstream Hills

Reserve Chardonnay 2002

The Coldstream Hills Reserve wines represent the pinnacle of cool-climate winemaking and viticulture. The Reserve Chardonnay is made from a very strict selection of the best grapes, usually with a component from the low yielding 'House Block'. One hundred percent of the wine is barrel fermented in French oak barriques with approx 5-10% of the wine undergoing malolactic fermentation. The resulting wine is an exemplary cool-climate Chardonnay, with complexity and length.

Vineyard Region

Yarra Valley

Vintage Conditions

Spring and early summer temperatures were lower than average, before warmer temperatures in January and a late, warm, dry autumn ensured that the grapes achieved optimum maturity at harvest, albeit with reduced yields. The long ripening period and cool nights during autumn resulted in intense flavour development and naturally high acidity, a hallmark for wines of ageing potential.

Grape Variety

Chardonnay

Maturation

Portions of this wine were aged for ten months in 67% new, and 33% one-year-old French Oak.

Winemaker Comments: Andrew Fleming



Colour

Pale straw-yellow with traces of green.



Nose

Restrained characters of white peach and grapefruit citrus are evident, with attractive, toasty, fine-grained French Oak. Underpinning the wine are creamy, nutty, barrel ferment characters, which add further complexity.



Palate

A vibrant palate with fresh, balanced acidity and length of flavour. The wine exhibits excellent regional characters of white peach, citrus and quince. The texture of this wine is a feature along with fullness of flavour, wonderful oak handling and finesse. A classic wine from the outstanding 2002 vintage in the Yarra.

Wine Analysis

Alc/Vol: 14.0%
Acidity: 6.90g/L
pH: 3.29

Last Tasted

29 Jun 2004

Peak Drinking

Now - 2012

Food Matches

Ideally suited to Chicken, Salad, Seafood

