

Coldstream Hills

Reserve Chardonnay 2003



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

Typical of the season, the Yarra Valley experienced a winter, spring and early summer with very little rain. The drought conditions were somewhat alleviated by plentiful supplies of dam water due to low usage during the very cool 2002 vintage. Flowering was extremely even with almost perfect conditions promoting flowering through all varieties within a week.

Grape Variety

Chardonnay

Maturation

This wine was matured for 10 months in new and one year old French oak.

Top Awards

Trophy & Gold 2005 Royal Brisbane Wine Show
Trophy 2005 Royal Brisbane Wine Show

Winemaker Comments: Andrew Fleming



Colour

Pale straw with traces of green.



Nose

An attractive bouquet of white peach, quince and nectarine aromas with underlying cashew nut barrel ferment characters. The wine is complemented by toasty oak without being dominant.



Palate

A seamless palate with elegance and length. The wine exhibits mouthwatering stonefruit and grapefruit citrus characters, complexed by a hint of fruit derived minerality. Underpinning the fruit characters, fine grained toasty French oak adds further complexity and depth. A fine example of Yarra chardonnay from the relatively warm 2003 vintage.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

16 Feb 2005

Peak Drinking

Now - 2015

Food Matches

Ideally suited to Aperitif,
Seafood, Veal

