



Coldstream Hills

Reserve Chardonnay 2004

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

The Yarra Valley experienced a sunny summer and autumn with temperatures typically in the mid 20s, blue skies and little wind. March and April were very dry, disease pressure was lower than usual, and Coldstream Hills recorded its biggest vintage on record. Chardonnay performed very well with great flavour development which has translated into exceptional wine in the league of our great vintages.

Grape Variety

Chardonnay

Maturation

This wine was matured for 11 months in French oak, a combination of new (46%), one year old (48%), two year old (4%) and three year old (2%) barriques.

Top Awards

Trophy & Gold 2005 Royal Hobart Wine Show

Winemaker Comments: Andrew Fleming



Colour

Pale straw/yellow with green tints.



Nose

The nose shows classic characters of white peach and citrus with underlying toasty oak and slatey/mineral notes. Barrel fermentation characters of grilled nuts are evident, providing additional complexity.



Palate

Stylish and elegant with attractive cool climate Chardonnay characters of stonefruit and citrus. The palate exhibits a lingering minerality and toasty, smoky oak characters, underpinned by balanced acidity. The wine has great texture and length, an excellent example of Chardonnay from the cool 2004 vintage.

Wine Analysis

Alc/Vol: 13.5%

Last Tasted

18 Mar 2006

Peak Drinking

Now - 2015

Food Matches

Ideally suited to Chicken, Salad, Seafood

