



Coldstream Hills

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Reserve Chardonnay 2005

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.

Regional Source

Yarra Valley.

Vintage Conditions

2005 began with good rains early in the season and bud burst was followed by great flowering and fruit set. The summer was wet and cool, allowing the vines to thrive. The rains stopped in January and perfect conditions followed, in fact some of the best on record. The vines ripened quickly with the fruit showing great colour, intense flavour, good structure and excellent natural acid levels.

Grape Variety

Chardonnay

Maturation

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

Winemaker Comments: Andrew Fleming



Colour

Pale yellow with vibrant green tint.



Nose

The nose shows attractive notes of citrus, pear and quince with underlying mineral/slatey notes. Fine toasty oak is evident and provides additional complexity. The bouquet is of grape purity and finesse.



Palate

The palate is elegant, restrained and shows wonderful fine acidity. Savoury, toasty oak complements the fruit characters of citrus, pear and white peach which are further enhanced by underlying minerality. The wine has excellent length and balance. This wine is an excellent example of cool climate Chardonnay from the outstanding 2005 vintage.

Wine Analysis

Alc/Vol: 14%

Last Tasted

11 October 2006

Peak Drinking

Now - 2011

Food Matches

Ideally suited to Chicken, Pasta, Seafood.