

Coldstream Hills

Reserve Chardonnay 1998



As with all the Reserve wines, a strict selection of the best grapes (with an all-important low yielding House Block component) is the foundation of the Coldstream Hills Reserve Chardonnay.

One hundred percent of the wine is barrel fermented in French oak barriques (50 percent new). 15-20 percent undergoes malolactic fermentation. Here the aim is complexity and structure without concealing the cool-climate fruit.

Vineyard Region

Yarra Valley

Vintage Conditions

The 1998 vintage in the Yarra Valley was very warm and totally dry. This resulted in some aberrant ripening patterns. Flavour ripeness did not develop fully until unusually high baume levels were achieved. It is for this reason that the wine is high in alcohol.

Grape Variety

Chardonnay

Maturation

11 months in French oak (50% new; 30% one-year-old; and 20% two-year-old).

Winemaker Comments: Andrew Fleming



Colour

Medium yellow-green.



Nose

Extremely smooth bouquet with total integration of fruit and barely perceptible oak, melon and fig aromas and a hint of cashew.



Palate

Surprisingly elegant with a seamless integration of fruit and oak. Fig and ripe pear flavours come to the fore.

Wine Analysis

Alc/Vol: 14.0%
Acidity: 7.10g/L
pH: 3.07



Last Tasted

27 Jul 2000

Peak Drinking

Now - 2004

Food Matches

Ideally suited to Pasta,
Seafood, Chicken