



# Coldstream Hills

## Varietal Chardonnay 1999

Coldstream Hills Chardonnay typifies the Coldstream Hills core style, with varietal fruit character foremost on both the bouquet and palate, and possessing finesse and length of flavour. Barrel fermented and matured for eight to nine months in French oak barriques (25 per cent new) with lees stirring, it does not undergo malolactic fermentation.

Our ability to source grapes from both the Upper and Lower Yarra vineyards ensures we can choose only the best quality fruit to produce a consistently high quality wine.

### Vineyard Region

Yarra Valley

### Vintage Conditions

Bizarre summer weather, with alternating heat and deluge led into a wet vintage. The early varieties including chardonnay ripened remarkably well, particularly in the eastern part of the valley which largely escaped the rain.

### Grape Variety

Chardonnay

### Maturation

The wine was 100% barrel fermented in French oak for 8 months prior to blending at Coldstream Hills.

## Winemaker Comments: Andrew Fleming



### Colour

Palish lemon yellow



### Nose

Full, ripe, peachy fruit on the nose with subtle, understated new oak. Also a hint of grapefruit. Some nuttiness from bottle-age is already appearing.



### Palate

Full, soft and complex, with rich peachy flavour filling out and softening. The nutty, developed flavours of this 1999 wine are appearing earlier than in some previous vintages and contribute to its great flavour and drinkability.

### Wine Analysis

Alc/Vol: 13.5%  
Acidity: 6.95g/L  
pH: 3.37

### Last Tasted

28 Jan 2001

### Peak Drinking

Now - 2002

### Food Matches

Ideally suited to Seafood,  
Chicken

