



Coldstream Hills

Varietal Chardonnay 2000

Coldstream Hills Chardonnay typifies the Coldstream Hills core style, with varietal fruit character foremost on both the bouquet and palate, possessing finesse and length of flavour. Barrel fermented and matured 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

2000 saw a continuation of the warm dry summers that occurred in 1997 and 1998. Yields and berry size were normal. Harvesting occurred over a four-week period (mid March to April) resulting in a complex flavour profile.

Grape Variety

Chardonnay

Maturation

This wine was matured in 50% new French oak for 7 months.

Winemaker Comments: Andrew Fleming



Colour

Light to medium yellow green.



Nose

Aromas of sweet fig and white peach interwoven with spicy barrel ferment character.



Palate

Similar flavours of peach, nectarine and fig, which are no doubt deriving from the warm vintage. The wine has the hallmark length of flavour, rich middle palate and fine acidity.

Wine Analysis

Alc/Vol: 13.5%
Acidity: 6.40g/L
pH: 3.25



Last Tasted

12 Oct 2001

Peak Drinking

Now - 2004

Food Matches

Ideally suited to Seafood,
Pasta, Pork