

Coldstream Hills



Varietal Chardonnay 2001

Coldstream Hills Chardonnay is an excellent example of cool-climate winemaking, inherent from the vineyard's location in the Yarra Valley. This varietal wine is designed to be enjoyed upon release, demonstrating strong varietal fruit character 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

The 2001 season started well with good winter rains and soil moisture levels leading to balanced canopies and flowering that produced a good berry-set. The summer was very hot and dry. However, there was good chardonnay from Coldstream Hills' own vineyards and some is earmarked for a small make of Coldstream Hills Reserve Chardonnay.

Grape Variety

Chardonnay

Maturation

This wine was matured in new and used French oak for 8 months.

Winemaker Comments: Andrew Fleming



Colour

Light green yellow



Nose

Fragrant citrus blossom, melon and nectarine fruit aromas are supported by typically subtle French oak.



Palate

Excellent texture, balance and weight with fruit in a riper melon spectrum, complexed by a gentle touch of spicy oak. The finish is long and persistent.

Wine Analysis

Alc/Vol: 13.5%
Acidity: 6.00g/L
pH: 3.33

Last Tasted

15 Jan 2002

Peak Drinking

Now - 2006

Food Matches

Ideally suited to Seafood, Pasta, Chicken

