



Coldstream Hills

Varietal Sauvignon Blanc 2001

Coldstream Hills Sauvignon Blanc is sourced mainly from our Upper Yarra vineyards, with a small, highly flavoured component from the amphitheatre, and almost all the wine is cold-fermented in stainless steel. A small proportion (usually around ten percent) is barrel fermented in new French oak - sometimes Semillon, sometimes Sauvignon Blanc - to add textural, rather than flavour, complexity.

Vineyard Region

Yarra Valley

Vintage Conditions

2001 was an extraordinary vintage due to the intense heat experienced in the ripening season. In years like this, flavour development occurs rapidly and at lower sugar levels. We harvested the majority of our grapes at 11.5 baume when optimum flavour intensity had occurred.

Grape Variety

Sauvignon Blanc

Maturation

A small proportion of the juice was barrel fermented in French oak barriques to help add complexity and texture.

Winemaker Comments: Andrew Fleming



Colour

Pale straw with vibrant green hues.



Nose

Indicative of a warmer growing season, the wine displays fragrant, tropical fruits, in particular lantana and gooseberry.



Palate

A lively wine with sweet tropical fruit flavours and good length. The wine is held together by soft acidity that adds to a refreshing, crisp finish.

Wine Analysis

Alc/Vol: 12.0%
Acidity: 6.00g/L

Last Tasted

18 Jul 2001

Peak Drinking

Now

Food Matches

Ideally suited to Salad,
Seafood

