

Coldstream Hills



Varietal Chardonnay 2002

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 (33% per cent new) with lees stirring, a small percentage did undergo malo-lactic 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

Spring and early summer temperatures were lower than average, before warmer temperatures in January and a late, warm, dry autumn ensured that the grapes achieved optimum maturity at harvest, albeit with reduced yields. The long ripening period and cool nights during autumn resulted in intense flavour development and naturally high acidity, a hallmark for wines of ageing potential.

Grape Variety

Chardonnay

Maturation

8 Months in new (33%) and used French Oak Barriques.

Winemaker Comments: Andrew Fleming



Colour

Pale yellow/straw with distinct green hues.



Nose

The nose is delicately fragrant with aromas of citrus blossom, stone fruit and white peach, supported by subtle French oak.



Palate

The palate is classically refined; an array of intense citrus, tropical fruit and ripe melon flavours balanced by crisp acidity. Carefully judged winemaking has given structure to the primary fruit flavours, providing a rich texture and spicy oak before a long, almost savoury finish.

Wine Analysis

Alc/Vol: 13.5%

Last Tasted

11 Dec 2002

Peak Drinking

Now -2008

Food Matches

Ideally suited to Chicken, Seafood, Veal

