



Coldstream Hills

Varietal Sauvignon Blanc 2003

Coldstream Hills was established in 1985 by James and Suzanne Halliday. Situated in the cool and beautiful Yarra Valley, little more than a one hour drive from Melbourne, its steep, close-planted vineyards have become a signature of the region, as have its wines.

Forming an integral part of the Coldstream Hills varietal range, the 2003 Sauvignon Blanc was made principally from our grapes grown in the Upper Yarra Valley and a small portion of grapes from our Coldstream Vineyard.

With the release of the 2003 Sauvignon Blanc, Coldstream Hills have further showcased the vibrant, aromatic nature of the wine by sealing with a "new" screw cap closure. This type of seal ensures the wine is delivered to the glass at the highest quality and as fresh as possible.

Regional Source

Predominantly Yarra Valley and selected cool climate sites in Victoria such as the Strathbogies Ranges and Drumborg.

Vintage Conditions

While rainfall was well below normal, the overall growing and ripening conditions were favourable avoiding the extremes of the past five vintages. Yields were slightly below normal, but much greater than those of 2002, with the Sauvignon Blanc fruit developing vibrant fruit flavour and acidity.

Grape Variety

Sauvignon Blanc

Maturation

Temperature controlled fermentation occurred in 100% stainless steel.

Winemaker Comments: Andrew Fleming



Colour

Light yellow green.



Nose

Lifted fragrant gooseberry and passionfruit aromas.



Palate

A crisp yet intense wine, with an excellent balance of ripe fruit flavours and fine acidity on the finish. The wine is complex with excellent varietal depth and length. The new screw cap seal will certainly maintain the fresh, enticing fruit flavours of this Sauvignon Blanc.

Wine Analysis

Alc/Vol: 13.0%
Acidity: 6.10g/L
pH: 3.40

Last Tasted

1 Sep 2003

Peak Drinking

Now

Food Matches

Ideally suited to Asian, Aperitif, Salad

