

Coldstream Hills



Varietal Chardonnay 2003

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 months in French oak barriques (25% 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

Typical of the season, the Yarra Valley experienced a winter, spring and early summer with very little rain. The drought conditions were somewhat alleviated by plentiful supplies of dam water due to low usage during the very cool 2002 vintage. Flowering was extremely even with almost perfect conditions promoting flowering through all varieties within a week.

Grape Variety

Chardonnay

Maturation

25% new French oak, 75% used French oak.

Winemaker Comments: Andrew Fleming



Colour

A light, bright straw-green colour.



Nose

Attractive white peach, melon and quince fruit characters, with subtle cashew-nut, barrel-fermentation overtones and toasty integrated oak.



Palate

Elegant style with stone fruit and citrus. This wine boasts seamless oak integration with textural mouth feel and complexity. It finishes with a crisp, balanced acidity and length of flavour.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

2 Feb 2004

Peak Drinking

Now - 2008

Food Matches

Ideally suited to Chicken, Seafood, Veal

