



## Coldstream Hills

### Chardonnay 2004

Coldstream Hills Chardonnay is an excellent example of cool-climate winemaking, inherent from the vineyard's location in the Yarra Valley.

This 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 (28% percent 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

The Yarra Valley experienced a sunny summer and autumn with temperatures typically in the mid 20s, blue skies and little wind. March and April were very dry, disease pressure was lower than usual, and Coldstream Hills recorded its biggest vintage on record. Chardonnay performed very well with great flavour development which has translated into exceptional wine in the league of our great vintages.

### Grape Variety

Chardonnay

### Maturation

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

## Winemaker Comments: Andrew Fleming



### Colour

Pale yellow with traces of green.



### Nose

The nose shows attractive, lifted characters of quince, nectarine and citrus blossom with underlying notes of grilled nuts and toasty oak.



### Palate

An elegant style of chardonnay, with distinctive Upper Yarra characters of citrus and nectarine and Lower Yarra white peach. The wine has excellent barrel ferment, cashew nut flavours and texture, and finishes with fine, mineral acid and flinty, slate tones. An excellent example of cool climate chardonnay from a mild vintage that yielded well.

### Wine Analysis

Alc/Vol: 13.5%  
Acidity: 5.60g/L  
pH: 3.45



### Last Tasted

9 May 2005

### Peak Drinking

Now - 2009

### Food Matches

Ideally suited to Aperitif,  
Seafood, Salad