



Coldstream Hills

Chardonnay 2005

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 nine months in French oak barriques (31% percent new, the remainder one, two and three years old) 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

2005 began with good rains early in the season and bud burst was followed by great flowering and fruit set. The summer was wet and cool, allowing the vines to thrive. The rains stopped in January and perfect conditions followed, in fact some of the best on record. The vines ripened quickly with the fruit showing great colour, intense flavour, good structure and excellent natural acid levels.

Grape Variety

Chardonnay

Maturation

This wine was matured for nine months in a combination of new, one, two and three year old French oak.

Winemaker Comments: Andrew Fleming



Colour

Pale straw with vibrant green tints.



Nose

Attractive cool climate characters of citrus, nectarine and quince combine with underlying hints of slatey minerality. The fine grained toasty oak is restrained and complements the fruit characters harmoniously.



Palate

The palate is fine and long with attractive characters of stonefruit and citrus. Barrel fermentation characters of grilled nuts and cashew are evident and provide textural support to the wine. The wine finishes with fine, balanced natural acidity.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

10 Feb 2006

Peak Drinking

Now - 2010

Food Matches

Ideally suited to Aperitif, Chicken, Seafood

