



Coldstream Hills

Reserve Chardonnay 2006

The Coldstream Hills Reserve wines represent the pinnacle of cool-climate winemaking and viticulture. The Reserve Chardonnay is made from a very strict selection of the best grapes, usually with a component from the low yielding 'House Block'. One hundred percent of the wine is barrel fermented in French oak barriques. The resulting wine is an exemplary cool-climate Chardonnay, with complexity and length.

Winemaker Comments Andrew Fleming

Vineyard Region

Yarra Valley.

Vintage Conditions

A combination of relatively low yields, a warm summer and adequate spring rainfall led to the earliest vintage on record, with intake over by Easter. Despite the unusual conditions, the early indications are promising for grape varieties - natural acidities have held up well and good varietal characters are already evident.

Technical Analysis

Harvest Date March - April 2006

pH 3.30

Acidity 6.10g/L

Alcohol 14.00%

Residual Sugar 1.26g/L

Bottling Date April 2007

Peak Drinking Now to 2016

Grape Variety

Chardonnay.

Maturation

This wine was matured for 11 months in a combination of new (58%) and one year old (42%) French oak.

Colour

Pale straw with a trace of green tint.

Nose

The nose shows attractive white peach, quince and citrus notes with underlying toasty oak and minerality.

Palate

The 2006 Coldstream Hills Reserve Chardonnay is a tightly structured wine with good acid line and length. The palate exhibits attractive stonefruit and citrus characters, with cashew nut barrel ferment characters. Flinty, mineral notes are evident in the background and will continue to develop as the wine ages. Although a warmer vintage in the Yarra, it is an excellent follow up to the successful 2005 Reserve release.

Coldstream Hills Awards