

# Coldstream Hills

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## Chardonnay 2006

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 (25% 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.

### Regional Source

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 both varieties - natural acidities have held up well and good varietal characters are already evident.

### 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 green.



### Nose

The nose shows attractive characters of citrus, nectarine and quince with underlying toasty oak.



### Palate

This is a wine with classic cool climate style with fruit intensity and tight mineral acidity. White peach, nectarine and lemon characters dominate, with cashew nut barrel fermentation characters, toasty French oak and slatey minerality providing additional complexity.

An excellent example of Yarra Valley Chardonnay from the warm 2006 vintage.

### Wine Analysis

Alc/Vol: 14.0%

### Last Tasted

31 January 2007

### Peak Drinking

Now - 2012

### Food Matches

Ideal as an aperitif or with seafood or chicken.