



Coldstream Hills

Reserve Chardonnay 2007

The Coldstream Hills Reserve Chardonnay is the culmination of a strict selection process, where wine quality is paramount. Produced only in years where the quality is deemed to be exceptional, the wine is made from a selection of low yielding and mature vineyards. In addition to the twenty year old House and G Blocks, the Coldstream Hills Briarston Vineyard provides an outstanding resource of Bernard clone (French clone) Chardonnay, which adds elegance and length to the wine. Gentle handling practices, including whole bunch pressing are carried out, with each batch undergoing barrel fermentation in new and used French oak. Wines remain on yeast lees post fermentation for approximately ten months until blending. In order to maintain natural acidity, malolactic fermentation is not encouraged.

Stylistically, the wine displays attractive cool climate fruit characters of stone fruit and citrus. Oak plays an important role, but does not dominate. Secondary characters of barrel fermentation and minerality add further layers of complexity to the wine. The wine's structure and length will reward careful cellaring.

Winemaker Comments Andrew Fleming

Vineyard Region

Yarra Valley

Vintage Conditions

2007 was a challenging vintage. Rainfall during the season was well below average and dam water levels were at a minimum. Spring frosts were prevalent and caused widespread damage to low lying vineyards. Bushfires also became a real threat, with smoke haze evident in December and January. Despite the warm daily temperatures during the growing and ripening season, the average minimum temperature was below average and helped preserve natural acidity. Yields were generally below average, which in hindsight was fortunate given the shortage of available water for irrigation. Flavour development occurred at lower sugar levels and not surprisingly vintage commenced early.

Technical Analysis

Harvest Date February 2007

pH 3.41

Acidity 5.70g/L

Alcohol 14.0%

Residual Sugar 0.67g/L

Bottling Date March 2008

Peak Drinking Now to 2017

Grape Variety

Chardonnay.

Maturation

This wine was matured in new (65%) and one year old (35%) French oak barrels. Approximately 10% of the wine was fermented in a new French oak puncheon.

Colour

Pale straw with a green tint.

Nose

Attractive stone fruit characters of white peach and nectarine, with cool climate citrus overtones. Grilled nut barrel ferment characters are evident with underlying toasty oak. A hint of match flint is evident and will develop as the wine ages.

Palate

The wine is elegant with balanced acidity, texture and length. Classic Yarra white peach is evident with citrus and quince in the background. Integrated toasty oak and cashew nut barrel ferment characters play a supporting role and adds further complexity.