



## *Coldstream Hills*

### **Yarra Valley Chardonnay 2008**

Coldstream Hills was established in 1985 by James and Suzanne Halliday and has since grown to become one of Australia's leading and most awarded small wineries.

Situated in the picturesque Yarra Valley east of Melbourne, the steep close planted vineyards of Coldstream Hills have become a signature of the region. So too have its wines, which reflect regional character, consistency and style.

Sourced from hillside sloping vineyards in the Upper and Lower Yarra Valley, the grapes are pressed using gentle handling techniques. Coldstream Hills Chardonnay is barrel fermented and matured in French oak barrels for nine months prior to blending and bottling.

The Upper Yarra Chardonnay generally provides attractive citrus notes, with mineral notes and length; the Lower Yarra is normally fuller in style with attractive white peach and quince characters. Blending of parcels from both regions produces wines of complexity, varietal definition and length.

## **Winemaker Comments Andrew Fleming**

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### **Vineyard Region**

Yarra Valley

### **Vintage Conditions**

The growing season began well, as winter rainfall had provided some moisture to the soil and the risk of frost had been reduced. However, well below average spring rainfall caused considerable concern, with irrigation dams being at record low levels. Fortunately, late spring and early summer rains fell just at the right time, particularly as fruit set and crops were above average. A cool February allowed even ripening with good acid retention, however a blistering heatwave in March made conditions extremely difficult. A vintage with two distinctive halves, 2008 will be remembered as being compressed, hot and very challenging.

### **Technical Analysis**

**Harvest Date** February-March 2008

**pH** 3.40

**Acidity** 6.2g/L

**Alcohol** 13.5%

**Residual Sugar** 1.3g/L

**Bottling Date** January 2009

**Peak Drinking** To 2012

### **Grape Variety**

Chardonnay

### **Maturation**

This wine spent nine months in 100% French oak - 30% new with the remainder in seasoned French oak barrels.

### **Colour**

Pale straw with green tints.

### **Nose**

Attractive citrus characters of grapefruit and lemon pith with underlying quince and stonefruit dominate the bouquet. Toasty oak with grilled nut barrel fermentation characters provide additional complexity to the wine.

### **Palate**

A stylish wine with texture, layering of flavours and length. Citrus and stonefruit characters are evident and are supported by integrated toasty oak and a hint of minerality.