



## *Coldstream Hills*

### **Yarra Valley Chardonnay Pinot Noir 2006**

Coldstream Hills has been making sparkling wine, albeit in small quantities, since 1995. The first release of the wine was a Blanc de Noir, but in more recent times, it has been a more traditional blend of Pinot Noir and Chardonnay.

The cool south facing slopes of the Upper Yarra Valley provide an ideal source for Pinot Noir and Chardonnay grapes. All fruit is handpicked and whole bunch pressed prior to fermentation. The Pinot Noir component normally undergoes malolactic fermentation for texture and balance; the Chardonnay component does not and is used for line and length.

The base wines are blended and undergo secondary fermentation in the bottle. Maturation on yeast lees adds further complexity with the appearance of secondary brioche and biscuit characters becoming evident over time.

### **Winemaker Comments Andrew Fleming**

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#### **Vineyard Region**

Yarra Valley

#### **Vintage Conditions**

A combination of relatively low yields, adequate spring rainfall and a warm summer led to an unusually early start to vintage. The sparkling blocks in the Upper Yarra ripened quickly, but evenly and were hand-picked between the 18th and 22nd of February. Warm days and cool nights guaranteed optimum flavour development and high natural acidity.

#### **Technical Analysis**

**Harvest Date** Late February, 2006.

**pH** 3.10

**Acidity** 8.3g/L

**Alcohol** 12.0%

**Residual Sugar** 9.0g/L

**Bottling Date** April 2009

**Peak Drinking** To 2012.

#### **Grape Variety**

Chardonnay (70%), Pinot Noir (30%).

#### **Maturation**

The wine spent thirty months on lees in bottle to add texture and yeast complexity.

#### **Colour**

Pale straw yellow.

#### **Nose**

Attractive notes of brioche, nougat and yeast autolysis, with underlying lemon sherbet and Pinot musk perfume. Clean, fresh and vibrant.

#### **Palate**

The palate has a fine bead with balanced acidity and length. The Chardonnay component gives the wine its length and lemon acidity, with Pinot adding structure and texture. Attractive secondary fermentation autolysis notes are evident and are in perfect harmony with the wine.