



Coldstream Hills

Yarra Valley Chardonnay 2009

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 minerally 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

Vineyard Region

Yarra Valley - 70% Upper Yarra Valley.

Vintage Conditions

Adequate spring rainfall, low to average yields and a relatively cool start to summer gave real promise to an outstanding vintage. Without any effective rain in January & February and combined with five days of extreme heat, the region tragically experienced the worst bushfires in living memory. Paradoxically, climate data shows that despite the extreme heat, overall it was a mild season and this is reflected by high natural acidity in the wines. The whites, which were all hand picked and whole bunch pressed, are fine with great acidity, flavour and length. It was a different story for the reds however - with much of the fruit remaining on the vine.

Technical Analysis

Harvest Date Late February 2009

pH 3.23

Acidity 7.6g/L

Alcohol 12.0%

Residual Sugar 0.8g/L

Bottling Date February 2010

Peak Drinking To 2015

Grape Variety

Chardonnay

Maturation

This wine spent nine months in 100% French oak - 25% new with the remainder in seasoned French oak barrels.

Colour

Vibrant pale straw with green tints.

Nose

Attractive notes of lemon rind, quince and white flowers with underlying barrel fermentation notes of toast, nougat and grilled almonds. Minerally notes become evident as the wine opens up in the glass.

Palate

The palate is fine and long with fresh lemony acidity and texture. Barrel fermentation characters of hazelnuts and toast are evident and provide additional complexity. A wine demonstrating classic Upper Yarra nuances with citrus fruit, crisp acidity and great length.