



## *Coldstream Hills*

### **Sauvignon Blanc** 2007

Coldstream Hills was established in 1985 by James and Suzanne Halliday. Situated in the cool climate Yarra Valley, east of Melbourne, its steep, close-planted vineyards have become a signature of the region, as have its wines, made by the winemaking team headed by Andrew Fleming.

Forming an integral part of the Coldstream Hills varietal range, the 2007 Sauvignon Blanc was made principally from our grapes grown in the Lower Yarra Valley.

## **Winemaker Comments Andrew Fleming**

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### **Vineyard Region**

Yarra Valley

### **Vintage Conditions**

Despite the Yarra Valley's difficulties in 2007 with frost, hail, bushfires and drought, Coldstream Hills remained relatively unscathed. As the majority of our vineyards are planted on hillside slopes, frost caused minimal damage. Water availability was a concern, but below average yields, early flavour development and harvest reduced irrigation requirements. The cool nights throughout the ripening season ensured that natural acidity levels remained balanced with minimal adjustment necessary.

### **Technical Analysis**

**Harvest Date** March - April 2007

**pH** 3.22

**Acidity** 5.90g/L

**Alcohol** 12.50%

**Residual Sugar** 0.4g/L

**Bottling Date** August 2007

**Peak Drinking** Now to 2009

### **Coldstream Hills Awards**

### **Grape Variety**

Sauvignon Blanc

### **Maturation**

This wine was matured in stainless steel.

### **Colour**

Pale straw with a green tint.

### **Nose**

The nose shows fragrant lantana and gooseberry characters with underlying passionfruit and lychee aromas. Minerally, stinky notes are evident and provide additional complexity.

### **Palate**

The 2007 Coldstream Hills Sauvignon Blanc is a fine and elegant style with zesty lemon acidity and length. Varietal characters of passionfruit pulp and gooseberry dominate with hints of lemon peel in the background.

This is an excellent example of Sauvignon Blanc from the challenging 2007 vintage.