

# Coldstream Hills



## 2015 Reserve Chardonnay

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. 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 seasoned French oak.

**Blocks:** Coldstream G House and Briarston 4

**Clones:** Bernard 76, 95, 96, 277 and I10V1

**Planted:** 1985 - 1994

**Soil:** Grey clay-loam

**Harvest date:** 13<sup>th</sup>, 16<sup>th</sup> and 18<sup>th</sup> Feb 2015

## Winemaker Comments Andrew Fleming

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**Vintage conditions:** The growing season began well with a mild and relatively dry Spring. Unlike 2014, fruit set was relatively normal resulting in average yields across most varieties. A notable cooler ripening period allowed fruit flavours to ripen steadily whilst retaining high levels of natural acidity. Fruit quality was excellent, with the wine produced promising finesse, complexity and cellaring potential.

### Technical Analysis:

**pH** 3.11

**Acidity** 7.2g/L

**Alcohol** 13.0%

**Residual Sugar** 1.5 g/L

**Bottling date** 18th February 2016

**Peak Drinking** Now to 2026

### **Maturation**

This wine was fermented and matured on lees for nine months in new (54%) and seasoned French oak puncheons and barriques.

### **Colour**

Pale straw with trace green

### **Bouquet**

Restrained and fine, with notes of lemon zest, white flowers and subtle French oak. Underlying nuances of lemon barley and wet slate flintiness add further appeal to the bouquet.

### **Palate**

Fine and long, with great texture and beautifully balanced acidity. Grapefruit citrus notes and hints of lemon barley and nougat are underpinned by seamless French oak and developing nuances of wet slate. Youthful and needing time in the Cellar to evolve.

Suitable for Vegans and Vegetarians