



Coldstream Hills

Reserve Chardonnay 2010

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. In addition to the twenty year old House and G Blocks, 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. Wines remain on yeast lees post fermentation for approximately ten months until blending. In order to maintain natural acidity, malolactic fermentation is not encouraged.

Stylistically, the wine displays attractive cool climate fruit characters of stone fruit and citrus. Oak plays an important role, but does not dominate. Secondary characters of barrel fermentation and minerality add further layers of complexity to the wine. The wine's structure and length will reward careful cellaring.

Winemaker Comments Andrew Fleming

Vineyard Region

Yarra Valley

Vintage Conditions

The growing season began well with good rainfall in September. Average to above average rainfall fell in the ensuing months resulting in excellent vine health. The ripening period was characterised by an extended period of warm conditions without the extremes of the 2009 vintage. Fruit ripened quickly, but evenly, resulting in a compressed vintage period across all varieties.

Technical Analysis

Harvest Date February 2010

pH 3.25

Acidity 6.2g/L

Alcohol 13.5%

Residual Sugar 1.5g/L

Bottling Date 24th February 2011

Peak Drinking Now - 2020

Grape Variety

Chardonnay

Maturation

This wine was matured in new (37%) and seasoned French oak barrels. Approximately 20% of the wine was fermented in new French and seasoned oak puncheons.

Colour

Pale straw with green tint.

Nose

Attractive notes of white peach, nectarine and lemon citrus. Mineral and matchflint notes are evident and are underpinned by seamless French oak.

Palate

The palate is textural, seamless and long with finely balanced acidity. Classic white peach notes with lemon rind and white flowers are evident which are further enhanced by underlying minerality and beautifully integrated oak.