



## *Coldstream Hills*

### **Reserve Chardonnay** 2011

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**

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#### **Vineyard Region**

Yarra Valley

#### **Vintage Conditions**

The season began well as good soil moisture levels and relatively warm conditions during the spring months resulted in healthy vine growth. Significant above average rainfall in December and February as well as relatively warm and humid conditions placed considerable disease pressure on vineyards. Although the harvest dates were significantly later than in previous years, the whites reached optimum flavour development with beautifully balanced natural acidity.

#### **Technical Analysis**

**Harvest Date** March 2011

**pH** 3.19

**Acidity** 6.9g/L

**Alcohol** 13%

**Residual Sugar** 1.1g/L

**Bottling Date** 29th February 2012

**Peak Drinking** Now - 2025

#### **Grape Variety**

Chardonnay

#### **Maturation**

This wine was fermented and matured on lees for ten months in new (59%) and seasoned French oak barriques and puncheons.

#### **Colour**

Pale straw with green tint.

#### **Nose**

Classic Yarra notes of white peach, lemon citrus and white flowers. Mineral and match-flint notes are evident and are underpinned by seamless French oak.

#### **Palate**

The palate is fine, textural, and long with beautifully balanced acidity. White peach and citrus pith characters are supported by hints of white flowers, lemon barley and harmonious French oak. Secondary notes of struck match cordite are evident and will continue to enhance the wine as it evolves. An outstanding Reserve Chardonnay which will reward careful cellaring.