



# Coldstream Hills

## 2013 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.

## Winemaker Comments Andrew Fleming

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**Vintage conditions:** The growing season commenced with below average spring rainfall followed by a dry and warm ripening period. Average yields, combined with healthy vine canopies resulted in early flavour development in most vineyards and a compressed harvest intake.

**Colour** Pale straw with trace green.

**Nose** Attractive and restrained, with white peach and citrus rind underpinned by nuances of fresh fig and lemon barley. French oak is seamless in and is enhanced by mineral notes of wet slate.

**Palate** The palate is elegant, yet with great texture and presence. White peach and lemon curd dominate the palate with underlying lemon barley and nougat. Barrel fermentation is subtly evident. The acidity is beautifully balanced, giving the wine length, focus and cellaring capability.

**Maturation** This wine was fermented and matured on lees for nine months in new (42%) and seasoned French oak barriques and puncheons.

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

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

**Planted:** 1985 - 1994

**Soil:** Grey clay-loam

### Technical Analysis

**Harvest Date** 18<sup>th</sup> and 22<sup>nd</sup> February 2013

**pH** 3.14

**Acidity** 6.8g/L

**Alcohol** 13.0%

**Residual Sugar** 0.8g/L

**Bottling Date** 27th February 2014

**Peak Drinking** Now - 2025