



Coldstream Hills

2014 Rising Vineyard Chardonnay

Coldstream Hills prides itself for having access to many of the best vineyards in the Yarra Valley. These sites are found throughout the upper and lower Yarra Valley with each vineyard providing a range of unique characteristics to the wines.

Back in the late 1980s, James Halliday introduced single vineyard wines to Coldstream Hills demonstrating their unique styles. The tradition has continued with the release of the Single Vineyard range.

Grower: Neil and Elizabeth Roberts

Block: Birdwood

Vines planted: 1991

Clone: Penfolds 58

Aspect: South facing

Soil: Mudstone rubble over clay

Winemaker Comments Andrew Fleming

Vintage conditions: The growing season began with a variable spring season, followed by a dry and warm Summer. Conditions during the flowering period were not conducive to optimum fruit set, with many vineyards harvesting below average yields. A challenging vintage, but fruit quality remained of a high standard.

Technical Analysis

Harvest Date 8th March 2014

pH 3.35

Acidity 7.1g/L

Alcohol 13%

Residual Sugar 0.6 g/L

Bottling Date 20th February 2015

Peak Drinking Now, to 2024

Maturation This wine was fermented and matured on lees for nine months in French oak - thirty five percent new with the remainder in seasoned French oak barriques and puncheons.

Colour Straw with trace green.

Nose Attractive characters of white nectarine, quince and lemon barley are enhanced by wet slate flint nuances and white flower notes. Ripe and complex, the wine is supported by seamless French oak and cashew nut barrel fermentation.

Palate True to style, the palate is harmonious and textural and finishes with beautifully balanced acidity. White nectarine and lime pith characters are complemented with wet slate/flint notes and quince. Barrel fermentation characters of grilled nuts add complexity, with French oak adding structure and support.