

Coldstream Hills



2014 Yarra Valley Chardonnay

Coldstream Hills was established in 1985 by James and Suzanne Halliday and has since grown to become one of Australia's leading and most awarded small wineries. Situated in the picturesque Yarra Valley east of Melbourne, the steep, close-planted vineyards of Coldstream Hills have become a signature of the region. So too have its wines, which reflect regional character, consistency and style. Sourced from hillside sloping vineyards in the Upper and Lower Yarra Valley, the grapes are pressed using gentle handling techniques. Coldstream Hills Chardonnay is barrel fermented and matured in French oak barrels for up to nine months prior to blending and bottling. The Upper Yarra Chardonnay generally provides attractive citrus characters, with mineral slate notes and length; the Lower Yarra is often fleshier in style with attractive white peach and quince characters. Blending of parcels from both regions produces wines of complexity, varietal definition and length.

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 in many respects, but fruit quality remained of a high standard.

Technical Analysis

Harvest Date February-March 2014

pH 3.24

Acidity 6.4g/L

Alcohol 13%

Residual Sugar 1.2g/L

Bottling Date February 2015

Peak Drinking Now to 2020

Maturation This wine was fermented and matured on lees for nine months in French oak barriques and puncheons (28% new).

Colour Pale straw with vibrant trace green.

Nose Attractive stone-fruit characters of nectarine and white peach dominate, with nuances of white flowers, citrus blossom and lemon barley. Subtle French oak adds complexity and is complemented by notes of nougat, almond meal and wet slate.

Palate Fine and textural, with beautifully balanced acidity and length of flavour. Vibrant fruit characters of white peach and nectarine dominate, with underlying lemon pith and citrus blossom adding support. French oak is subtle, with its presence giving the palate great drive and structure. Secondary notes of nougat and grilled nuts add complexity to the wine with nuances of wet mineral slate.