

Coldstream Hills



2015 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 well with a mild and relatively dry Spring. Unlike 2014, fruit set was relatively normal resulting in average yields across most varieties. A notable cooler ripening period allowed fruit flavours to ripen steadily whilst retaining high levels of natural acidity. Fruit quality was excellent, with the wine produced promising finesse, complexity and cellaring potential.

Technical Analysis

Harvest Date Feb-March 2015

pH 3.18

Acidity 6.7g/L

Alcohol 13 %

Residual Sugar 1.3g/L

Bottling Date February 2016

Peak Drinking Now - 2021

Variety

Chardonnay

Maturation Fermented and matured in seasoned and new (23%) French oak barriques, puncheons and vats.

Colour Pale straw with trace green

Nose Attractive lemon curd and white flower notes dominate the bouquet. Nougat, lemon barley and mealy notes are evident with beautifully balanced French oak. Hints of mineral wet slate are perceptible and will continue to evolve.

Palate Fine, tightly structured and pure, finishing with fine citrus acidity. Lemon curd and citrus zest characters dominate with nuances of white flowers, nougat barrel fermentation and subtle French oak. Restraint, plenty of flavour and fine acidity - all hallmarks of a cooler season in the Yarra.