

Coldstream Hills



2018 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: A cool start to the growing season was overshadowed by a warm and humid late Spring. Dry conditions prevailed throughout the summer months with gloriously warm days and cool nights. A relatively early start to the season, which was fortunately tempered by an even period of sugar and flavour development.

Technical Analysis

Harvest Date Feb-March 2018

pH 3.29

Acidity 6.3g/L

Alcohol 13%

Residual Sugar 0.9g/L

Bottling Date February 2019

Peak Drinking To 2024

Grape Variety Chardonnay

Maturation Fermented and matured in seasoned and new (26%) French oak barriques, puncheons and vats.

Colour Pale straw with trace green.

Bouquet Attractive characters of pear and white peach are complemented by notes of nougat and lemon barley. Subtle French oak and hints of mineral slate are evident in the background.

Palate Elegant and textural, the palate boasts characters of white peach, pear and lemon barley. Subtle French oak spice is enhanced by creamy barrel fermentation notes and mineral slate. Juicy citrus acidity gives the palate balance and length.