



Coldstream Hills

Coldstream Hills Chardonnay 2010

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 nine months prior to blending and bottling.

The Upper Yarra Chardonnay generally provides attractive citrus notes, with minerally notes and length; the Lower Yarra is normally fuller 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

Vineyard Region

Yarra Valley

Vintage Conditions

The growing season began well with good rainfall in September. Average to above average rainfall fell in the ensuing months resulting in excellent vine health. The ripening period was characterised by an extended period of warm conditions without the extremes of the 2009 vintage. Fruit ripened quickly, but evenly, resulting in a compressed vintage period across all varieties.

Technical Analysis

Harvest Date February - March 2010

pH 3.20

Acidity 5.73g/L

Alcohol 13%

Residual Sugar 1.4g/L

Bottling Date January 2011

Peak Drinking Now to 2016

Grape Variety

Chardonnay

Maturation

This wine spent nine months in 100% French oak - 21% new with the remainder in seasoned French oak barrels.

Colour

Pale straw with trace green.

Nose

An elegant bouquet with notes of honeydew melon, nectarine and lemon peel. Barrel fermentation characters of grilled almonds are evident and are supported by restrained French oak.

Palate

A seamless palate with fruit characters of honeydew melon, nectarine and citrus peel. French oak provides texture and complexity to the palate which is underpinned by balanced acidity and length.