



## *Coldstream Hills*

### **Yarra Valley Chardonnay 2011**

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**

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#### **Vineyard Region**

Yarra Valley

#### **Vintage Conditions**

The season began well as good soil moisture levels and relatively warm conditions during the spring months resulted in healthy vine growth. Significant above average rainfall in December and February as well as relatively warm and humid conditions placed considerable disease pressure on vineyards. Whites and sparkling wines have fared better than reds, with a number of excellent wines produced.

#### **Technical Analysis**

**Harvest Date** March-April 2011

**pH** 3.27

**Acidity** 6.5g/L

**Alcohol** 12.5%

**Residual Sugar** 1.1g/L

**Bottling Date** February 2012

**Peak Drinking** Now to 2017

#### **Grape Variety**

Chardonnay

#### **Maturation**

This wine spent nine months on lees in 100% French oak - 24% new with the remainder in seasoned barrels.

#### **Colour**

Pale straw with trace green.

#### **Nose**

Vibrant and attractive, the bouquet is dominated by citrus notes of lemon and lime peel. Grilled cashew nut barrel fermentation notes and seamless French oak underpins the wine adding further complexity and style. Hints of mineral are evident and will continue to develop as the wine matures.

#### **Palate**

Layered, textural and with great length, the palate finishes with beautifully balanced acidity. Characters of lemon rind, lime and honeydew melon are evident and are supported by barrel fermentation notes and subtle French oak. Elegant, restrained and stylish - a classic Yarra Chardonnay vintage.