



Coldstream Hills

2012 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 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

Vintage conditions: The growing season was characterised by late spring rainfall followed by relatively warm and dry conditions. The vineyards responded accordingly with healthy canopies and vigour. Poor weather, however, at fruit set resulted in lower than average yields in the cooler parts of the Upper Yarra. In the vineyard, the onset of flavour developed at relatively low sugar levels resulting in an early start to harvest.

Technical Analysis

Harvest Date February-March 2012

pH 3.24

Acidity 6.6g/L

Alcohol 13%

Residual Sugar 1.4g/L

Bottling Date March 2013

Peak Drinking Now to 2018

Maturation This wine was fermented and matured on lees for nine months in French Oak barriques and puncheons (26.5% new).

Colour Pale straw with trace green

Nose Attractive fruit characters of white peach and nectarine with nuances of white flowers and quince. Almond meal barrel fermentation notes and French oak provide additional layers of complexity.

Palate Fine and long, the palate displays juicy citrus acidity and a complex array of characters. Stonefruit notes of white peach and nectarine are supported by white flowers and hints of grapefruit pith. Complex barrel fermentation notes of toasted almonds and subtle French oak further enhance the palate.