

Coldstream Hills

2013 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 commenced with below average spring rainfall followed by a dry and warm ripening period. Average yields, combined with healthy vine canopies resulted in early flavour development in most vineyards and a compressed harvest intake.

Technical Analysis

Harvest Date February-March 2013

pH 3.27

Acidity 6.4g/L

Alcohol 13%

Residual Sugar 1.6g/L

Bottling Date February 2014

Peak Drinking Now to 2019

Maturation This wine was fermented and matured on lees for nine months in French Oak barriques and puncheons (28% new).

Colour Pale straw with vibrant trace green

Nose Attractive fruit characters of nectarine and white peach dominate, with nuances of white flowers, pear juice and lemon barley. Subtle French oak is evident on the bouquet, which is further enhanced by barrel fermentation characters of almond meal and nougat.

Palate Fine and textural, with beautifully balanced acidity and length of flavour. Vibrant fruit characters of nectarine and white peach are evident, with underlying lemon curd, quince and grapefruit. Secondary barrel fermentation notes of nougat and cashew nuts, as well as the subtle use of French oak provide the palate with structure, complexity and flavour.