

## 2024 Reserve Chardonnay

The Coldstream Hills Reserve Chardonnay is the culmination of a strict selection process, where wine quality is paramount. Released only in years where the quality is deemed to be exceptional, the wine is made from a selection of low yielding and mature vineyards. The Coldstream Hills Briarston Vineyard provides an outstanding resource of Bernard clone (French clone) Chardonnay adding elegance, aromatics, and length. House Block complements by adding structure and drive to the wine. Gentle handling practices, including whole bunch pressing are carried out, with each batch undergoing barrel fermentation in new and seasoned French oak.

**Blocks**: Briarston 4, 3 and Coldstream Hills House. **Clones**: Bernard 96, 95, 277, 76, I10V1 & unknown.

Planted: Briarston (1994) and House (1985) 1994 (Briarston)

Soil: Grey clay-loam

## Winemaker Comments Andrew Fleming

Vintage conditions: A relatively warm start to the growing season with high rainfall, but generally fine conditions during flowering. An unseasonally wet January ensued easing to fine, warm and dry conditions resulting in an early and relatively compressed harvest period. Acid retention was high particularly across the white varieties.

## **Technical Analysis**

Harvest Date 12<sup>th</sup>, 15<sup>th</sup> & 16<sup>th</sup> Feb 2024 pH 3.12 Acidity 7.7g/L Alcohol 13% Residual Sugar 1g/L Bottling Date June 2025 Peak Drinking Now - 2036

## Variety

Chardonnay

**Maturation** This wine was fermented and matured on lees for nine months in new (40%) and seasoned French oak puncheons and barriques.

**Colour** Pale straw with trace green tinge.

**Nose** Refined and expressive with lemon citrus, white florals, nashi pear and grapefruit at its core. Seamless oak, nougat and mineral wet rock nuances nestle in the background.

**Palate** Vibrant and mineral driven with juicy mouthwatering acidity, fine texture, great length and drive. Lemon and lime citrus notes are underpinned by nougat, wet slate mineral and harmonious French oak.

A classic vintage that will reward cellaring.