

2019 Reserve Chardonnay



The Coldstream Hills Reserve Chardonnay is the culmination of a strict selection process, where wine quality is paramount. Produced 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, which adds elegance and length 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 and House.

Clones: Bernard 76, 95, 96, 277 and unknown.

Planted: 1985 (House), 1994 (Briarston)

Soil: Grey clay-loam

Winemaker Comments Andrew Fleming

Vintage conditions: A mild Spring, followed by a warm and very dry ripening period led to a heightened onset of vintage. Vineyards went on the charge with flavour development and sugar accumulation. A compressed vintage, but Chardonnays produced exhibit generosity of flavour and finely balanced acidity.

Technical Analysis

Harvest Date 20th-22th Feb 2019 pH 3.25 Acidity 5.7g/L Alcohol 13% Residual Sugar 0.4g/L Bottling Date February 2020 Peak Drinking Now - 2032

Variety

Chardonnay

Maturation.

This wine was fermented and matured on lees for nine months in seasoned and new (54%) French oak puncheons and barriques.

Colour Pale straw with trace green.

Nose Restrained and elegant, with attractive notes of citrus rind, white peach and nougat. Hints of wet slate and subtle French oak add harmony and complexity.

Palate Elegant and layered, the palate offers an array of characters with lemon barley, nougat and white flowers at the fore. Mineral wet slate and subtle French oak add both complexity and character. Textural and with great length, the wine finished beautifully with finely balanced citrus acidity and pithiness.