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2020 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 slate notes and length; the Lower Yarra is often fleshier 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: A warm start to Spring with above average rainfall led to good vegetative growth. Bunch numbers were average, but dry conditions in December appear to have checked berry development. Relatively mild to cool conditions ensued throughout the ripening period, allowing gradual flavour development and sugar accumulation. A sequence of rainfall events required extra vigilance in the vineyards, but fruit quality in the main was excellent. Yields were generally lower than average, with tiny bunches seen across many vineyard sites.

Technical Analysis

Harvest Date March 2020 **pH** 3.32 Acidity 5.9g/L **Alcohol** 13 % Residual Sugar 1.0g/L Bottled February 2021 Peak Drinking Now - 2026

Variety

Chardonnay

Maturation Fermented and matured in seasoned and new (30%) French oak barriques, puncheons and vats.

Colour Pale straw with trace green tinge

Bouquet Fragrant white peach, lemon barley and citrus blossom notes are subtly enhanced with nuances of nougat, mineral slate, and finely integrated French oak.

Palate Fine, pure, and linear with lemon curd/lime citrus notes underpinned by hints of mineral, grilled nuts, and nougat. The palate is layered, textural and long finishing with finely coiled and juicy acidity. An excellent reflection of a cooler season in the Yarra Valley.