

Coldstream Hills

2024 Yarra Valley Sauvignon blanc



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. Sourced from our Estate-grown Gladysdale and Deer Farm vineyards in the cool Upper Yarra, the fruit for this wine was gently pressed with portions of the juice being either fermented in stainless steel and stored on fine lees or barrel fermented in seasoned French oak.

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 28th February 2024

pH 3.18

Acidity 7.1g/l

Alcohol 13.5 %

Residual Sugar 0.25g/l

Bottling Date August 2024

Peak Drinking Now - 2027

Variety

Sauvignon blanc

Maturation.

Fermented and matured on fine lees in tank.

Colour Pale straw with trace green.

Nose Fresh passionfruit notes with underlying gooseberry and nettle. Fragrant white florals are present with an underlying hint of mineral.

Palate Fine, pure and balance with characteristic crisp Sauvignon acidity. Attractive passionfruit, citrus and nettle notes dominate with a hint of underlying wet slate.

Ideal for pasta dishes and seafood.