

Coldstream Hills



2024 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 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 results in wines of complexity, varietal definition, and length.

Winemaker Comments Andrew Fleming

Vintage conditions: A relatively warm start to the growing season with high rainfall, but generally fine conditions during flowering. An unseasonably 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 Feb - March 2024

pH 3.19

Acidity 7.2 g/L

Alcohol 13 %

Residual Sugar 0.4 g/L

Bottled February 2025

Peak Drinking Now - 2031

Variety

Chardonnay

Maturation Fermented and matured on lees for nine months in seasoned and new (21%) French oak barriques, puncheons and vat.

Colour Pale straw with faint green tinge.

Bouquet An attractive array of lemon barley, grapefruit pith and nougat are underpinned by flinty mineral slate, white florals and hints of preserved lemon. French oak is seamless and supportive.

Palate Fine, textural and pure with lemon/lime characters supported by subtle French oak and wet slate mineral. Predominantly sourced from the cooler Upper Yarra, the palate displays the region's characteristic crystalline acidity, aromatics and length of flavour.