

# Coldstream Hills

## 2023 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 and House.

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

**Planted:** Briarston 4 (1994) and House (1985)

## Winemaker Comments Andrew Fleming

**Vintage conditions:** A challenging Spring across most vineyards with high rainfall and cold, wet conditions during flowering. Summer began with high humidity, but gradually eased to a mostly dry and stable weather pattern. A relatively late start to harvest with gentle ripening of flavours and excellent acid retention.

### Technical Analysis

**Harvest Date** 3<sup>rd</sup> & 7<sup>th</sup> March 2023

**pH** 3.09

**Acidity** 7.4g/L

**Alcohol** 13%

**Residual Sugar** 0.23g/L

**Bottling Date** March 2024

**Peak Drinking** Now - 2035

### **Variety**

Chardonnay

### **Maturation.**

This wine was fermented and matured on lees for nine months in new (50%) and seasoned French oak puncheons and barriques.

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

**Nose** Vibrant citrus grapefruit peel and white florals,

with underlying pearly barley and mealy notes.

Subtle French oak and wet-rock mineral nuances enhance the aromatics and add complexity.

**Palate** Complex yet restrained with fine lemon curd

and white peach characters underpinned by

seamless French oak spice and mineral wet slate.

Layered, textural and complex, the wine finishes

with balanced juicy acidity and fine al dente

pithiness.