

Coldstream Hills



2018 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, Coldstream G and House

Clones: Bernard 76, 95, 96, 277 and I10V1

Planted: 1985 - 1994

Soil: Grey clay-loam

Harvest date: 13th, 14th & 19th Feb 2018

Winemaker Comments Andrew Fleming

Vintage conditions: A cool start to the growing season was overshadowed by a warm and humid late Spring. Dry conditions prevailed throughout the summer months with gloriously warm days and cool nights. A relatively early start to the season, which was fortunately tempered by an even period of sugar and flavour development.

Technical Analysis:

pH 3.24

Acidity 6.2g/L

Alcohol 13.0%

Residual Sugar 1.6 g/L

Bottling date March 2019

Peak Drinking Now to 2031

Maturation

This wine was fermented and matured on lees for nine months in seasoned and new (44%) French oak puncheons, barriques and vat.

Colour

Pale straw.

Bouquet

Fine and pure, the wine offers an array of lemon citrus, white peach and nectarine characters, which are further enhanced by grilled nut barrel fermentation, distinctive wet slate and beautifully subtle French oak.

Palate

Fine and restrained, with complexity, great length of palate and beautifully balanced acidity. Lemon citrus, white peach and aromatic white flower notes are supported by seamless French oak and subtle mineral slate pithiness.

One for the cellar.