

Coldstream Hills



2021 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 results in wines of complexity, varietal definition, and length.

Winemaker Comments Andrew Fleming

Vintage conditions: A near perfect season for cool climate varieties in the Yarra. Good winter and spring rainfall replenished the soil profile allowing a good start to the growing season. Spring was generally mild with no frost, flowering occurred during warm, stable conditions which was ideal. The ripening season was generally mild and punctuated with well-timed rainfall. A very even harvest period with gradual ripening and flavour development, vibrant natural acidity and excellent quality fruit.

Technical Analysis

Harvest Date March 2021

pH 3.26

Acidity 6.2 g/L

Alcohol 13 %

Residual Sugar 0.74 g/L

Bottled February 2022

Peak Drinking Now - 2028

Variety

Chardonnay

Maturation Fermented and matured in seasoned and new (26%) French oak barriques, puncheons and vats.

Colour Pale straw with vibrant green tinge

Bouquet Vibrant notes of lemon pith and grapefruit with underlying mineral slate, spicy French oak, nougat, and flaked almonds.

Palate Fine, pure with great texture, pithy acidity, and length of flavour. Vibrant citrus notes of lemon curd and grapefruit dominate with nougat, subtle French oak and mineral slate adding complexity. Drink now or allow to age gracefully – either way will reward.

An outstanding vintage in the Yarra