

# Coldstream Hills

## 2017 Sparkling Blanc de Blancs



Coldstream Hills has been making sparkling wine, albeit in small quantities, since 1995. The first release of the wine was a Blanc de Noir, but in more recent times, it has been a more traditional blend of Pinot Noir and Chardonnay. Outstanding Chardonnay vintages have warranted making small quantities of Chardonnay dominant Blanc de Blancs for release. Sourced from the cool south-facing slope of the Deer Farm Vineyard at Gladysdale, the fruit was hand-picked and gently pressed prior to fermentation. Following secondary fermentation, the wine spent approximately five years on yeast lees prior to disgorging and release.

Only 200 dozen made.

### Winemaker Comments Andrew Fleming

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**Vintage conditions:** The 2017 vintage was a return to a cooler weather pattern with cool spring months and a mild to warm Summer. Rainfall and yields were close to average, allowing grape flavour and sugar to ripen in a steady manner. Acid retention was excellent in the fruit giving rise to wines of freshness, vibrancy, and great balance.

#### Technical Analysis

**Harvest Date** 3<sup>rd</sup> March 2017

**pH** 3.03

**Acidity** 8.1g/l

**Alcohol** 11.5 %

**Residual Sugar** 4g/L

**Tirage Date** November 2017

**Disgorging Date** August 2022

**Peak Drinking** Now - 2028

#### **Varieties**

Chardonnay 98%, Pinot Noir 2%

**Maturation** This wine spent approximately five years on yeast lees prior to disgorging. Made using the Traditional Method.

**Colour** Pale straw

**Nose** Vibrant, very youthful, and pure with lemon/citrus blossom fruit characters enhanced with secondary autolysis notes of toast and biscuit, mineral flint, and a hint of creaminess.

**Palate** Very fine and restrained with beautifully balanced acidity and length of flavour. Lemon curd/pastry notes are underpinned by subtle yeast autolysis notes, fresh toast, mineral flint, and dosage sweetness.

An outstanding year for Upper Yarra Sparkling.