



## Coldstream Hills

### Reserve Chardonnay 2000

The Coldstream Hills Reserve wines represent the pinnacle of cool-climate winemaking and viticulture. The Reserve Chardonnay is made from a very strict selection of the best grapes, usually with a component from the low yielding 'House Block'. One hundred percent of the wine is barrel fermented in French oak barriques with approx 15-20% of the wine undergoing malolactic fermentation. The resulting wine is an exemplary cool-climate Chardonnay, with complexity and length.

#### Vineyard Region

Yarra Valley

#### Vintage Conditions

A hot dry Summer followed by a favourable autumn provided ideal ripening conditions for all varieties. Chardonnay reached optimum maturity and flavour development with yields and berry sizes considered normal. This is a classic Yarra vintage.

#### Grape Variety

Chardonnay

#### Maturation

8 months in a combination of new and used French oak.

### Winemaker Comments: Andrew Fleming



#### Colour

Glowing yellow green.



#### Nose

White peach, fig and cashew aromas, the barrel-ferment French oak added a subtle touch of spice.



#### Palate

Rich and long, its length and freshness sustained by lingering acidity. The oak, as ever, plays a support role only.

#### Wine Analysis

Alc/Vol: 13.5%

#### Last Tasted

7 Jan 2003

#### Peak Drinking

Now - 2006

#### Food Matches

Ideally suited to Chicken, Salad, Seafood

