

Coldstream Hills

2018 Yarra Valley Sauvignon Blanc



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.

Sourced predominantly from hillside vineyards in the cool Upper Yarra, the fruit for our Sauvignon Blanc was gently pressed with portions of the juice being either barrel fermented and matured in seasoned French oak or fermented in stainless steel and stored on fine lees.

A small percentage of Semillon from the Rising Vineyard was used in the final blend to add complexity and texture.

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 growing period to allow sugar and flavour development.

Technical Analysis

Harvest Date March 2018

pH 3.27

Acidity 6.0g/L

Alcohol 12.5 %

Residual Sugar 0.7g/L

Bottling Date July 2018

Peak Drinking Now - 2020

Varieties Sauvignon blanc 88%, Semillon 12%

Maturation Fermented and matured on fine lees in tank, with a portion (8%) fermented in seasoned French oak puncheons.

Colour Pale straw with trace green.

Nose Attractive and aromatic, with notes of passionfruit pulp, nettle and gooseberry. White flower florals and hints of mineral slate are also evident.

Palate Fine and crisp with beautifully balanced citrus acidity and good length of flavour. Varietal notes of gooseberry and passionfruit dominate with underlying hints of florals and wet slate.