

# Coldstream Hills



## 2019 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 this wine 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

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**Vintage conditions:** A mild Spring, followed by a warm and very dry ripening period led to a heightened onset of vintage. Despite the compressed harvest and narrow ripening window, Sauvignon blanc was picked at its optimum for flavour and depth.

### Technical Analysis

**Harvest Date** March 2019

**pH** 3.17

**Acidity** 6.0g/L

**Alcohol** 13.5 %

**Residual Sugar** 0.3g/L

**Bottling Date** March 2020

**Peak Drinking** Now - 2022

### **Varieties**

Sauvignon blanc (86%) Semillon (14%)

### **Maturation.**

Fermented and matured on fine lees in tank, with a small portion (4%) fermented in seasoned French oak puncheons.

**Colour** Pale straw with trace green.

**Nose** Fragrant and subtle, with lifted notes of gooseberry, white flowers and snap pea. Lemon curd citrus is also evident with underlying hints of slate.

### **Palate**

Elegant and flavoursome, with gooseberry, passionfruit and nettle underpinned by subtle mineral slate and characteristic mouth-watering acidity. Ideal with pasta and white meat dishes.