

# Coldstream Hills

## 2020 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 from our Estate-grown Gladysdale and Deer Farm vineyards in the cool Upper Yarra, the fruit for this wine was gently pressed with portions of the juice being either barrel fermented in seasoned French oak, or fermented in stainless steel and stored on fine lees.

### Winemaker Comments Andrew Fleming

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**Vintage conditions:** A warm start to Spring with above average rainfall led to good vegetative growth. Bunch numbers were average, but dry conditions in December appear to have checked berry development. Relatively mild to cool conditions ensued throughout the ripening period, allowing gradual flavour development and sugar accumulation. A sequence of rainfall events required extra vigilance in the vineyards, but fruit quality in the main was excellent. Yields were generally lower than average, with tiny bunches seen across many vineyard sites.

### Technical Analysis

**Harvest Date** 19<sup>th</sup> March 2020

**pH** 3.11

**Acidity** 7.5g/l

**Alcohol** 12.5 %

**Residual Sugar** 0.13g/l

**Bottling Date** December 2020

**Peak Drinking** Now - 2022

### **Variety**

Sauvignon blanc

### **Maturation.**

Fermented and matured on fine lees in tank, with a small portion (5%) fermented in seasoned French oak puncheons.

**Colour** Pale straw with trace green.

### **Nose**

Lifted and aromatic with gooseberry and passionfruit pulp notes dominating. Hints of white flowers, mineral wet slate and pink grapefruit add complexity.

### **Palate**

Reflecting a cooler season, fine, vibrant and pure finishing with crisp citrus-like, chalky acidity. Gooseberry and passionfruit are complemented with hints of nettle and mineral wet slate. Ideal with pasta and seafood.