

Coldstream Hills

2021 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

Vintage conditions: A near perfect season for cool climate varieties in the Yarra. Good winter and spring rainfall replenished the soil profile allowing a good start to the growing season. Spring was generally mild with no frost, flowering occurred during warm, stable conditions which was ideal. The ripening season was generally mild and punctuated with well-timed rainfall. A very even harvest period with gradual ripening and flavour development, vibrant natural acidity and excellent quality fruit.

Technical Analysis

Harvest Date 10th & 12th March 2021
pH 3.19
Acidity 6.2g/l
Alcohol 13 %
Residual Sugar 0.0g/l
Bottling Date November 2021
Peak Drinking Now - 2023

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 Aromatic and fragrant with lifted notes of lemon blossom, passionfruit and nettle. Hints of white flowers and mineral wet slate add complexity.

Palate Fine and austere with vibrant gooseberry, passionfruit and mineral slate. Reflecting a mild season, the variety responded well with characteristic chalky acidity and great length of flavour.

Ideal with pasta and seafood.