



Coldstream Hills

Varietal Merlot 2003

Although a temperamental variety in the vineyard, merlot is particularly well suited to the warmer slopes in the Yarra Valley. As a result, the Coldstream Hills winery has become renowned for producing excellent merlot and the 2003 is no exception.

Predominantly estate-grown, Coldstream Hills Merlot is fermented using both open and static fermenters, prior to maturation in French oak barriques (one third new) and bottled after fourteen months in oak.

Vineyard Region

Yarra Valley

Vintage Conditions

Typical of the season, the Yarra Valley experienced a winter, spring and early summer with very little rain. The drought conditions were somewhat alleviated by plentiful supplies of dam water due to low usage during the very cool 2002 vintage. Flowering was extremely even with almost perfect conditions promoting flowering through all varieties within a week.

Grape Variety

Merlot

Maturation

This wine was matured for fourteen months in a mixture of new and used French oak barriques.

Winemaker Comments: Andrew Fleming



Colour

Dark, medium red, with some purple traces.



Nose

Attractive ripe cherry and red plum, with blackcurrant and underlying spice. Toasty, cedary oak is evident on the bouquet, but doesn't dominate the fruit characters.



Palate

Medium bodied style, with fine structured tannins and length. The palate is round and supple, exhibiting attractive cherry/plum characters with licorice and spice. Charry, toasty oak is evident, and will continue to integrate into the wine with further maturation.

Wine Analysis

Alc/Vol: 13.5%

Last Tasted

22 Oct 2004

Peak Drinking

Now - 2013

Food Matches

Ideally suited to Duck & Game, Lamb, Cheese

