

# Coldstream Hills

## Merlot 2004

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 2004 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 fifteen months in oak.

### Vineyard Region

Yarra Valley

### Vintage Conditions

The Yarra Valley experienced a sunny summer and autumn with temperatures typically in the mid 20s, blue skies and little wind. March and April were very dry, disease pressure was lower than usual, and Coldstream Hills recorded its biggest vintage on record. Chardonnay performed very well with great flavour development which has translated into exceptional wine in the league of our great vintages.

### Grape Variety

Merlot

### Maturation

This wine was matured for fifteen months in a combination of new, one, two, three and four-year-old French oak.

## Winemaker Comments: Andrew Fleming



### Colour

Dark, medium red cherry.



### Nose

The nose shows ripe fruit characters of dark plum and cherry, with cedary, smoky French oak. Savoury, briary tones are evident, as are black olive and Christmas cake spice notes.



### Palate

A medium-bodied style with great texture and depth. The wine exhibits ripe characters of dark cherry and plum, with attractive toasty oak. Fine, yet persistent, tannins are evident and enhance the wine's structure and length.

### Wine Analysis

Alc/Vol: 13.5%  
Acidity: 6.40g/L  
pH: 3.55

### Last Tasted

6 Jun 2006

### Peak Drinking

Now - 2014

### Food Matches

Ideally suited to Beef, Lamb, Veal

