

Coldstream Hills

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Merlot 2005

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 2005 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.

Regional Source

Yarra Valley.

Vintage Conditions

2005 began with good rains early in the season and bud burst was followed by great flowering and fruit set. The summer was wet and cool, allowing the vines to thrive. The rains stopped in January and perfect conditions followed, in fact some of the best on record. The vines ripened quickly with the fruit showing great colour, intense flavour, good structure and excellent natural acid levels.

Grape Variety

Merlot

Maturation

This wine was matured for 15 months in a combination of new, one, two, three and four year old French oak.

Winemaker Comments: Andrew Fleming



Colour

Dark medium red with a purple hue.



Nose

The nose shows attractive characters of dark cherries, blueberries, violets and black olive with underlying Christmas cake spice. Cedary, toasty oak is evident, but does not dominate.



Palate

A medium bodied style with dark fruit characters of cherry and blueberry. The tannins are fine and persistent and give the wine its length and structure. Smoky, cedary oak is evident and provides additional complexity. The wine has roundness and texture and is an excellent example of cool climate Merlot.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

7 December 2006

Peak Drinking

Now - 2016

Food Matches

Ideally suited to Beef, Duck & Game, Cheese