

Elderton Estate Barossa

Merlot

Vintage 2001

THE WINE

100% Barossa Valley Merlot

Colour: Deep red

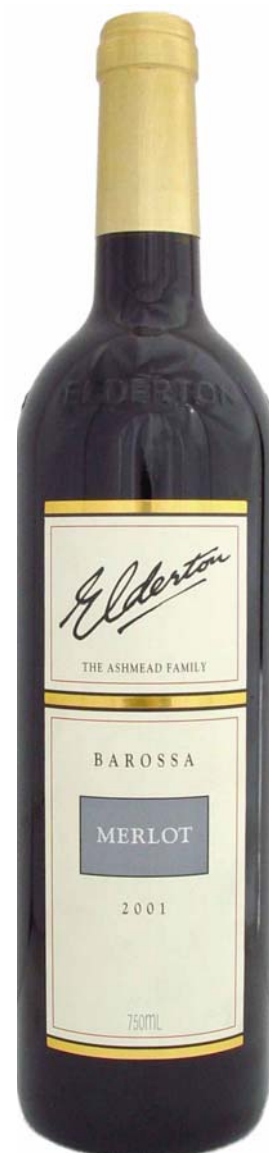
Nose: Intense aromas of crushed blackberries and raspberries.

Palate: Full bodied, with refined silky tannins and a beautiful long finish. Balanced and generous, it's a wine that rewards the senses.

Alcohol: 13.5% Alc/Vol

Ageing: Enjoy now or 4-8 years.

Food: Grilled lamb with roasted capsicum and couscous.



HISTORY

Until 1992 Elderton had used the small amounts of Merlot produced from the Estate as a blending tool with Cabernet. In 1992 the individual parcel of Merlot was exceptional, and the decision was made to make a single varietal, that encompassed the best that Merlot had to offer. The Elderton Merlot has now been recognised amongst the best five Merlots in the country and one of the most consistent as well.

VITICULTURE

The Elderton vineyard, which is about 72 acres in size, only has two small blocks of Merlot. Both of these blocks are towards the back of the vineyard, on the highest point where the soils are much sandier and more free draining than those that are closer to the river bed. With a Mediterranean climate, the Baumé reaches 13.5° to 14.5°, and unlike Bordeaux – we have found great results in allowing the fruit to ripen significantly on the vine. 2001 was a hot and dry year which provided us with small amounts of top quality Merlot.

WINEMAKING

Harvested at about 14° Baumé in the cool of the night, the fruit is crushed and inoculated with a selected yeast strain for fermentation. Over the seven day ferment the wine is pumped over daily for further flavour and colour extraction. Matured in French oak puncheons for 24 months, this wine offers integrated fruit flavours with balance and length.

ACCOLADES

Bronze Medal – NZ Liquorland Top 100, 2004