

# Elderton Estate Barossa Merlot Vintage 2004

## THE WINE

100% Barossa Valley Merlot

**Colour:** Deep red

**Nose:** Ripe Cherry, chocolate and sexy mocha.

**Palate:** Fresh and lively, with bright red berry flavours and good fruit sweetness. Round and plump, it finishes with good length of finely dusted tannins.

**Alcohol:** 14.5% Alc/Vol

**Ageing:** Enjoy now or 6-15 years.

**Food:** Grilled Aussie 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. The 2004 vintage follows directly on from the 2002. Whilst the 2003 Merlot was a good wine, the decision was made that it did not live up to our quality expectations, and we were not willing to tarnish the label with releasing a wine we were not happy with.

## **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 freer draining than those that are closer to the river bed. With a Mediterranean climate, the Baumé reaches 13.5<sup>o</sup> to 14.5<sup>o</sup> and unlike Bordeaux, we have found great results in allowing the fruit to ripen significantly on the vine. 2004 was a cool but dry year which provided us with minute quantities of amazingly intense Merlot fruit.

## **WINEMAKING**

Harvested at about 15<sup>o</sup> Baumé in the cool of the night, the fruit is crushed and inoculated with a selected yeast strain for fermentation. Over the six day ferment the wine is pumped over at least twice daily for further flavour and colour extraction. Matured in mainly French oak puncheons for 24 months, this wine offers integrated fruit flavours with balance and length.

## **ACCOLADES**

Silver- London International Wine Show 2006