

Elderton Estate Barossa Merlot Vintage 2006

THE WINE

100% Barossa Valley Merlot

Colour: Dark ruby red

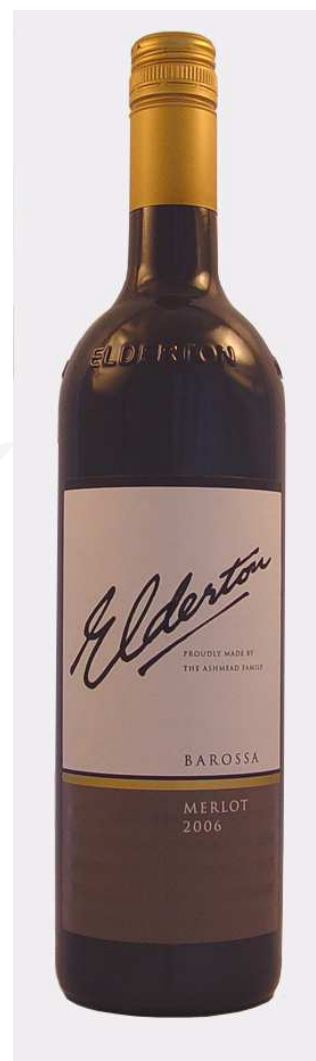
Nose: Aromas of ripe berry, Chocolate, caramel and savoury toasty oak.

Palate: Medium to full bodied, with a lovely silky texture, it shows gorgeous balance between sweet chocolaty fruit and earthy spicy 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 frequently recognised amongst the best five Merlots in the country and one of the most consistent as well. The 2006 vintage shows how superb Merlot can be in this country when handled well, and we believe this wine to sit proudly in our portfolio for its amazing control on power and harmony.

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 14^o to 15^o and quite unlike traditional Bordeaux, we have found great results in allowing the fruit to ripen significantly on the vine. 2006 was a magnificent vintage for Merlot, a reasonably cool and dry year, providing us with small parcels of amazingly intense Merlot fruit.

WINEMAKING

Harvested at about 15^o 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

Not yet shown