



2016 Yarra Valley Merlot

Coldstream Hills was established in 1985 by James and Suzanne Halliday and has since grown to become one of Australia's leading and most awarded small wineries.

Situated in the picturesque Yarra Valley east of Melbourne, the steep close planted vineyards of Coldstream Hills have become a signature of the region. So too have its wines, which reflect regional character, consistency and style.

Although a temperamental variety in the vineyard, Merlot is particularly well suited to the warmer slopes of the Yarra Valley. Sourced from our Vineyard at Gladysdale in the Upper Yarra, as well as the Coldstream Hills Amphitheatre Block, each parcel of fruit was handled separately. Fermented in either open or static fermenters, the wine was then matured for sixteen months in new and seasoned oak prior to blending and bottling.

Winemaker Comments Andrew Fleming

Vintage conditions: An un-seasonally warm Spring led to early budburst and fruit set. Canopies were healthy with yields generally above average. Dry, favourable conditions ensued with rapid fruit ripening and an uncharacteristically compressed vintage. Fruit quality was high, with the wines produced being generous in flavour.

Technical Analysis
Harvest Date 3rd & 9th March 2016
pH 3.46
Acidity 6.3g/L
Alcohol. 14%
Residual Sugar 0.3g/l
Bottling Date November 2017
Peak Drinking Now to 2024

Maturation Matured for 16 months in a mixture of new (22%) and seasoned French oak barrels.

Colour

Medium cherry red

Bouquet

Attractive and ripe, with red cherry and underlying blackberry and violet notes. Cedar-like French oak adds complexity and is further enhanced by nuances of anise and nutmeg spice.

Palate

Medium bodied in style, the palate is both supple and textural and finishes with ripe, chalk-like tannins. Dark cherry and plum characters dominate, with seamless French oak, black olive and hints of five-spice in the background.