

## **GOLDWATER Esslin Waiheke Island Merlot 2002**

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### **VARIETY**

Merlot (Clones 181, 343, 347 & SMP)

### **REGION**

Waiheke Island

### **STYLE**

Barrel aged; Dry

### **VINTAGE**

A cool wet spring gave way to a fabulous warm dry summer, allowing us to pick beautiful clean grapes at exactly optimum ripeness, producing a very elegant, ripe and concentrated wine.

### **VINEYARD**

This wine is made from grapes grown in the Goldwater Estate Waiheke Island vineyard and is from specially selected clones of Merlot privately imported from France. The vines are all grafted to low vigour high quality rootstocks and trellised to the VSP system. All the newer plantings are close spaced with low fruiting wires and are cropped very lightly.

### **VINIFICATION**

Hand picked, crushed, destemmed and fermented in stainless steel after a short cold maceration, then aged in seasoned French oak for 16 months.

### **APPEARANCE**

Bright crimson/ruby.

### **BOUQUET**

Intensely rich with floral, chocolate box and saddle tones showing through.

### **PALATE**

Fine and smooth even at a young age with fine ripe tannins. Broad in the mouth with excellent length, this is a very elegant wine. Consistent with prior vintages, the Esslin is supple and generous, with enough concentration and tannin structure to age gracefully for a number of years.

### **CELLARING**

This wine will cellar well for 10-15 years. Best drinking 2005 onwards.

### **SERVING TEMPERATURE**

Best served at around 18°C.

### **FOOD ACCOMPANIMENTS**

Will handsomely accompany most foods but best with red meat dishes and pasta.

### **TECHNICAL ANALYSIS**

<b>Harvest Date:</b>	08 April 2002
<b>Bottled date:</b>	08 September 2003
<b>Winemaker:</b>	Kim Goldwater/Nikolai St George
<b>Brix at Harvest:</b>	23°
<b>Alcohol:</b>	12.5% Vol.
<b>Residual Sugar:</b>	Dry
<b>Titrateable Acidity:</b>	5.6g/l
<b>PH:</b>	3.56
<b>Packaging:</b>	6 x 750ml bottles per case (1 x 6 wooden laydown)

