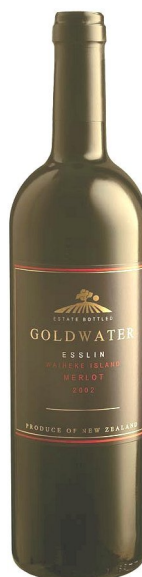


Goldwater Esslin, Merlot

Type Red



Vintage 2002
Classification
Vineyard
Wine region Waiheke Island
Geo. Region North Island
Country New Zealand
Last Purchase Price 25.00 Bottle size: Bottle 75cl
Purchased 6
Consumed 1
Quantity on hand 5 Value 125.00
Maturity best: 2005 First: 2005 Past: 2012



Cuvee

% Cepage Merlot Noir
Synonym of Merlot Noir

Producer

Goldwater Estate Tel
Waihiki Island

Notes on this Wine: 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 on 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.

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

Tastings

Description	Points	Date	Tasting method used
Just us	92	20/01/2006	100 - Matzner, Zapfen ab

Ratings

Name	Points	Date
Winemaker	0	22/04/2006

Notes:

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 tanning structure to age gracefully for a number of years.

Serving temperature
At around 18°

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

Ratings

Name

Points Date

Notes:

Supple and generous, a remarkably graceful wine that frames it's berry, spice, peppermint and chocolate flavours with elegance, letting the flavours ring true on the lengthy finish. Tannins are fine and beautifully integrated. Drink now through 2009.

Purchase and Consumptions transactions

Date	Price	Entry	Issue	On hand	Value	Purchase value
22/04/2006	25.00	6		6	150.00	25.00 Euro €
22/04/2006	25.00		1	5	125.00	