



# RESERVE ESSLIN MERLOT 2014

VARIETY	REGION	STYLE	CELLARING
Merlot	Waiheke Island	Bordeaux; dry	Continue to improve for up to 10 years

## VINTAGE

The 2014 will be remembered as arguably one of the best vintages on Waiheke Island. The vintage consisted of a hot and dry summer which resulted in ripe, flavourful grapes at harvest time.

## VINEYARD

The best Merlot grapes are selected for inclusion in the Esslin bottling. Small plots of Merlot are hand harvested after careful crop management. Rich clay soils lend their generosity to the fleshy fruit palate of the wine, and impart suppleness to the tannins required for high quality Merlot.

## APPEARANCE

Deep, dark purple.

## BOUQUET

This wine displays complex aromas of dark plum, spiced oak and delicate lifted floral notes.

## SERVING TEMPERATURE

Best served at around 18°C.

## PALATE

The palate is dark and rich, with dense layers of dark berries, fruitcake, plum and spice followed by a fine integrated tannin structure.

## FOOD ACCOMPANIMENTS

Great accompaniment for dark, dense slow cooked red meat dishes.

## TECHNICAL ANALYSIS

**Harvest Date** April 2014  
**Winemaker** Heinrich Storm  
**Alcohol** 14%  
**Residual Sugar** 1.5g/L  
**TA** 6.7g/L  
**pH** 3.70  
**Cases produced** 70 cases



## CELLAR CHART

2011	2012	2013	2014	2015
NM				

## KEY

Fully Matured	Retired	enjoyable, still evolving	Youthful, will evolve with age	At its best	NM Not Made
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