

TASTING NOTES

Date: 28 march 2009



Wine & Producer: marks & spencer friuli grave merlot

Vintage & Region: 2006 – friuli venezia giulia

Appearance	
Clarity:	<input checked="" type="checkbox"/> bright <input checked="" type="checkbox"/> clear <input type="checkbox"/> dull <input type="checkbox"/> hazy <input type="checkbox"/> faulty: _____
Intensity:	<input type="checkbox"/> water-white <input type="checkbox"/> pale <input checked="" type="checkbox"/> medium <input type="checkbox"/> deep <input type="checkbox"/> opaque
Color:	<input type="checkbox"/> lemon-green <input type="checkbox"/> lemon <input type="checkbox"/> gold <input type="checkbox"/> amber <input type="checkbox"/> brown <input type="checkbox"/> pink <input type="checkbox"/> salmon <input type="checkbox"/> orange <input type="checkbox"/> onion-skin <input type="checkbox"/> purple <input checked="" type="checkbox"/> ruby <input type="checkbox"/> garnet <input type="checkbox"/> tawny <input type="checkbox"/> brown
Other:	<input checked="" type="checkbox"/> tears <input type="checkbox"/> deposit <input type="checkbox"/> pétillance <input checked="" type="checkbox"/> highlights/rim: paler at rim
Nose	
Condition:	<input checked="" type="checkbox"/> clean <input type="checkbox"/> unclean: _____
Intensity:	<input type="checkbox"/> light <input checked="" type="checkbox"/> medium (+) <input type="checkbox"/> pronounced
Stage	<input type="checkbox"/> youthful <input checked="" type="checkbox"/> developing <input type="checkbox"/> fully developed <input type="checkbox"/> past <input type="checkbox"/> deliberate oxidation
Aromas:	<input checked="" type="checkbox"/> fruit: young red fruits, raspberries, red currents, sweet cherries <input type="checkbox"/> floral: <input checked="" type="checkbox"/> spice & vegetal: sweet spices <input checked="" type="checkbox"/> other: vanilla, savoury aromas
Palate	
Sweetness:	<input checked="" type="checkbox"/> dry <input type="checkbox"/> off <input type="checkbox"/> medium-dry <input type="checkbox"/> medium <input type="checkbox"/> medium-sweet <input type="checkbox"/> sweet <input type="checkbox"/> luscious
Acidity:	<input type="checkbox"/> low <input checked="" type="checkbox"/> medium () <input type="checkbox"/> high
Tannin:	<input type="checkbox"/> low <input checked="" type="checkbox"/> medium (+) <input type="checkbox"/> high <input checked="" type="checkbox"/> ripe <input type="checkbox"/> unripe <input checked="" type="checkbox"/> fine <input type="checkbox"/> coarse - firm
Alcohol:	<input type="checkbox"/> low <input checked="" type="checkbox"/> medium () <input type="checkbox"/> high <input type="checkbox"/> fortified ()
Body:	<input type="checkbox"/> low <input checked="" type="checkbox"/> medium () <input type="checkbox"/> full
Intensity:	<input type="checkbox"/> light <input checked="" type="checkbox"/> medium () <input type="checkbox"/> pronounced
Flavours:	<input checked="" type="checkbox"/> fruit: raspberries, red currants, blue berries <input type="checkbox"/> floral: <input checked="" type="checkbox"/> spice & vegetal: sweet spices, vanilla <input checked="" type="checkbox"/> other: savoury, fruit cake
Other:	<input checked="" type="checkbox"/> texture: quite firm tannins, savoury, firm tannins, slightly harsh <input checked="" type="checkbox"/> balance: in balance
Length:	<input type="checkbox"/> short <input checked="" type="checkbox"/> medium (-) <input type="checkbox"/> long
Conclusion	
Quality:	<input type="checkbox"/> faulty <input type="checkbox"/> poor <input checked="" type="checkbox"/> acceptable <input type="checkbox"/> good <input type="checkbox"/> very good <input type="checkbox"/> outstanding
Reasons & Theme:	balance – concentration – complexity – length entry level. some complexity and an average length. lacks concentration and depth. tannin slightly off-balance. good wine making from average quality raw materials.
Readiness:	<input type="checkbox"/> needs time () <input checked="" type="checkbox"/> ready but can age (2-3 years) <input type="checkbox"/> at peak <input type="checkbox"/> declining <input type="checkbox"/> past