



Soljans Barrique Reserve Pinot Noir 2010

Region: Marlborough

Winemaker: Tony Soljan

Tasting Notes

Soljans 5th release of this popular Barrique Reserve Pinot Noir. Made from 100% Pinot Noir grapes grown in Marlborough.

Winemakers Notes

The wine has lovely aromas of cherries and plums, with a hint of violets, and mingles with sweet spicy oak. This leads nicely into an attractive velvety palate with a savoury finish.

Viticulture Notes

The grapes were gently hand picked from the Escaroth Vineyard in Marlborough. They were then chilled and transported to the Kumeu winery for fermentation. Traditional hand plunging was used to gently work the cap and retrieve the colour and tannin from the skins. The grapes stayed on their skins for 12 days, then the wine was pressed to barrel (100% French oak) where it spent 8 months before bottling.

Cellaring

Perfect for drinking now, or will cellar well for up to 5 years.

Food Style

Serve slightly chilled during the summer months or at room temperature in the winter. Perfect with roast lamb or your favourite red meat.

Date Picked:

19th April 2010

Technical Details

Alcohol: 13% pH: 3.65 RS: 2 TA: 5.2

