



Soljans Founders Tawny Port NV

Region: Auckland

Winemaker: Tony Soljan

Tasting Notes

Black Hamburg grapes established in 1937 on the Estate vineyard by the overhanging arbor, were traditionally made into Port base and aged to full maturity on oak and totara casks for final blending which averages 10 years old.

Today the blend is mostly Merlot, Cabernet and Malbec, aged for up to 10 years.

The port is a pale tawny colour with a rich, sultana nose. The palate is raisiny, sweet, creamy and soft with a long lingering finish.

Winemakers Notes

The Port is blended from a solero of aged wines which have been aged in French oak and 50 year old totara casks, which imparts the richness the wine displays with age.

Cellaring

The port has been aged for up to 10 years and will continue to develop in bottle for many years.

Food Style

Perfect food match with strong cheeses such as Stilton and rich chocolate or fruit cakes.

Technical Details

Alcohol: 18.5% pH: 3.73 RS: 125 TA: 5.57

Awards

Wine Orbit 87 Points 4 Stars

Air New Zealand Wine Awards Silver Medal 2005

Royal Easter Wine Show Bronze Medal 1995

Royal Easter Wine Show Silver Medal 1994



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