



Soljans Fusion Sparkling Rose NV

Region: Gisborne

Winemaker: Tony Soljan

Tasting Notes

Made from the free run juice of Pinotage blended with some fragrant Muscat. The long cool fermentation has enhanced the delicate rose petal aroma. The fresh taste gives life to the cherry and strawberry fruit flavours which abound, a consequence of the blend of ripe aromatic grape varieties used. Ready to drink now, this Rosé is ideal for drinking over the summer months.

Winemakers Notes

The ripe Pinotage grapes were machine harvested and then transported as whole grapes to Kumeu. The Pinotage remained on skins for 4 hours to achieve some light colour, then the Rosé juice was drained from the skins.

The Muscat grapes were machine harvested and the ripe fruit was crushed locally in Gisborne prior to juice transport to our Kumeu winery. A small portion of Muscat is added to the Pinotage to bring aromatic floral aromas to the wine. The wine was settled cold which ensured very clear juice and special flavour enhancing yeast was used to ferment the juice slowly for 3 months.

Viticulture Notes

Pinotage was picked from the Parklands Vineyard, and the Muscat came from the Teesdale Vineyard.

Food Style

Lovely to drink in summer with or without food. Match with salmon, salad dishes and antipasto platter.

Date Picked:

28 and 29 March 2010

Technical Details

Alcohol: 11.5% pH: 3.61 RS: 40 TA: 6

