



Soljans Gisborne Gewürztraminer 2010

Region: Gisborne

Winemaker: Tony Soljan

Tasting Notes

A long cool fermentation in stainless steel tanks has enhanced the lovely spice and rose petal aromas in this semi-dry wine. Soft, perfumed lychees and pineapple flavours on the palate, a consequence of low acid, ripe grapes.

Viticulture Notes

The grapes were machine harvested from the Gisborne vineyard, and were crushed and juiced locally. The juice was then transported to the Kumeu Winery and all vinification took place there.

Cellaring

Ready to drink now, the screw cap closure ensures confident cellaring potential for 3 - 5 years.

Food Style

Perfect with pork or southern Asian cuisine

Date Picked:

March 2010

Technical Details

Alcohol: 13% pH: 3.52 RS: 17 TA: 5.3 Brix: 23

Awards

Winestate Magazine 4 Stars



PO Box 590, Kumeu 0841, 366 State Highway 16, Kumeu, Auckland, New Zealand

Phone 64 9 412 5858 Facsimile 64 9 412 5859 Freephone 0508 SOLJAN Email: cellar@soljans.co.nz Web www.soljans.co.nz