



## Soljans Gisborne Pinotage 2010

**Region:** Gisborne

**Winemaker:** Tony Soljan

### Tasting Notes

This wine is made from 100% Pinotage grapes. The wine has a deep magenta red colour with a purple hue. The aroma of raspberries and cherries are complemented by the bouquet of cedar and vanilla from the barrel ageing.

Fragrant raspberry and red plum flavours are supported by delicate tannins which will ensure the wine will develop in the bottle for 3-5 years.

### Winemakers Notes

Pinotage is an interesting variety, a cross between Pinot Noir and Cinsaut. Originally made in South Africa, there are only a few New Zealand wineries making wine from this variety.

### Viticulture Notes

Grapes were picked at optimal ripeness from the Gisborne Parklands vineyard. They were then transported to the winery and were macerated on skins to draw out the rich colour.

### Cellaring

This wine is best drunk from 2011-2016.

### Food Style

Excellent food match with strong meats like game, venison and beef.

### Date Picked:

28th March 2010

### Bottling Date:

25th March 2011

### Technical Details

Alcohol: 13% pH: 3.70 RS: <2 TA: 6.3 Brix: 23.8



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## **Awards**

Winestate Magazine 3 Stars