



Soljans Kumeu Pinot Gris 2011

Region: Auckland

Winemaker: Aaron Bilcich

Tasting Notes

Produced from premium grapes from the Kumeu vineyards. This is the fourth vintage of Pinot Gris made from the Soljans Home Vineyard. Aromas of nashi pears and white peaches are complemented by a lovely spicy palate. On the palate, floral fruit and ripe melon flavours lead to a long, crisp finish. This wine is perfect to serve as an aperitif, or try it matched with light summer salads.

Winemakers Notes

The ripe grapes were hand picked, de-stemmed and then gently pressed. The juice was cold settled, raked and fermented in stainless tanks at temperatures ranging from 14-18° C over a 7 week period. The wine has been bottled early so that it is vibrant and fresh, and is ready for immediate drinking.

Cellaring

This wine will continue to develop the rich, oily characters which Pinot Gris is renowned for. Best enjoyed 2011-2015.

Food Style

A perfect aperitif, or matched with light summer salads, fish and white meats.

Date Picked:

8 March 2011

Technical Details

Alcohol: 12.8% pH: 3.63 RS: 6.9g/l TA: 5.3g/l Brix: 22.5

