



## Soljans Late Harvest Riesling 2009

**Region:** Marlborough

**Winemaker:** Tony Soljan

### Tasting Notes

A long cool fermentation has enhanced the vibrant apple and floral aromas in this wine. Lemon honey flavours are balanced by a thread of acidity giving the wine an attractive finish.

### Winemakers Notes

The grapes for this wine were machine harvested in the cool early hours of the morning and locally processed to ensure the preservation of the fresh fruit flavours before the juice was transported to our Kumeu winery for winemaking.

A selected aromatic yeast was used and the fermentation chilled to retain natural grape sugars and considerable fruit intensity. Minimal processing and early bottling has helped to maintain the concentrated full and rich Riesling fruit flavours.

### Cellaring

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

### Food Style

The underlying fruit concentration makes this sweet wine an ideal match for fresh fruit salads and a selection of medium strength cheese.

### Date Picked:

22 April 2009

### Technical Details

Alcohol: 10.4% pH: 3.51 RS: 85 TA: 5.8 Brix: 22.9

### Awards

Michael Cooper 3 Stars

