



Soljans Legacy Methode Traditionnelle 2009

Region: Marlborough

Winemaker: Aaron Bilcich

Tasting Notes

The 2009 Legacy shows a delightful yeasty brioche aroma with a fine and vibrant bead. The lively citrus flavours are coupled with a rich creamy texture resulting from the extended yeast lees aging in the bottle. The 2009 Legacy is a complex, full bodied and flavoursome Methode Traditionnelle.

Winemakers Notes

The grapes for this wine were hand harvested, chilled and very gently pressed. The base wine underwent a long, slow cold fermentation and was kept on lees for nine months during which it underwent a full malo-lactic conversion. This wine has had an extended ageing period on full yeast lees and has been recently disgorged.

Cellaring

2 to 6 years.

Food Style

This wine is the Kiwi alternative to champagne and is a lovely aperitif or suit entrée courses.

Date Picked:

Early March 2009

Technical Details

Alcohol: 11.3% pH: 3.16 RS: 10.95g/l TA: 6.6g/l Brix: 19.8

