



Soljans Marlborough Riesling 2009

Region: Marlborough

Winemaker: Tony Soljan

Tasting Notes

Bright citrus flavours are balanced by a thread of acidity which gives the wine an attractive finish. The underlying fruit concentration makes this medium wine an ideal match for lighter food styles.

Winemakers Notes

A long cool fermentation has enhanced the strong apple and floral aromas in this wine.

Viticulture Notes

The grapes for this wine were machine harvested in the cool early hours of the morning and locally processed in Marlborough to ensure the preservation of the fresh fruit flavours. The juice was then tankered up to the winery in Kumeu, and a selected aromatic yeast was chilled to slow and then stop the fermentation. This has contributed considerable intensity in the fruit aroma. Minimal processing and early bottling have also helped retain the concentrated rich Riesling fruit flavours.

Cellaring

Screw cap closure ensures confident cellaring for 3-5 years

Food Style

Perfect with seafood and desserts

Technical Details

Alcohol: 12% pH: 3.16 RS: 13.5 TA: 6.53 Brix: 22.9

Awards

International Aromatic Wine Show - New Zealand Silver Medal 2011

Royal Easter Wine Show Silver medal 2011

