



Soljans Marlborough Sauvignon Blanc 2010

Region: Marlborough

Winemaker: Tony Soljan

Tasting Notes

Grapes for this wine came from the Lyndon Vineyard in Marlborough and were picked at optimum maturity. This wine has aromas of tropical fruits, gooseberries and passionfruit along with a clean crisp finish. The perfect match with your favourite seafood.

Winemakers Notes

The grapes were crushed locally in the Marlborough region, then the juice was brought to Soljans for vinification.

The wine underwent fermentation in stainless steel tanks, then was bottled early to retain all the lovely fresh, vibrant Sauvignon characters.

Cellaring

Perfect for drinking now or within 3 years of vintage.

Food Style

The perfect match with pre-dinner tapas, fish or fresh vegetable salads like bbq'd asparagus sauteed on the hot plate in olive oil, drizzled with a splash of Sauvignon Blanc, seasoned with rock salt and plenty of freshly ground black pepper.

Technical Details

Alcohol: 13.5% pH: 3.25 RS: 4.3 TA: 7.54

Awards

Selections mondiales des Vins Canada Gold medal 2011

Royal Easter Wine Show Silver medal 2011

