



## Soljans Rose 'Two Daughters' 2010

**Region:** Gisborne

**Winemaker:** Tony Soljan

### Tasting Notes

Made from a blend of free run Pinotage and fragrant Muscat. The long cool fermentation has enhanced the delicate rose petal aroma. The fresh, slightly spritzy taste gives life to the cherry and strawberry fruit flavours which abound, a consequence of the blend of ripe aromatic grape varieties used. Ready to drink now and is ideal during the Summer months.

### Winemakers Notes

The ripe Pinotage grapes were machine harvested and then transported as grapes to Kumeu. The Pinotage remained on skins for 4 hours to achieve some light colour, then the rosé juice was drained from the skins. The Muscat grapes were machine harvested and the ripe fruit was crushed locally in Gisborne prior to juice transport to our Kumeu winery. The small portion of Muscat is added to the Pinotage to bring aromatic floral aromas to the wine and add some natural sweetness. The wine was settled cold which ensured very clear juice and special flavour enhancing yeast was used to ferment the juice slowly for 3 months.

### Cellaring

Lovely to drink now and at its best now to 2013

### Food Style

Perfect for Summer drinking with or without food. Food match with salmon, salad dishes and antipasto platters.

### Date Picked:

28 March 2010

### Bottling Date:

11 August 2010

### Technical Details

Alcohol: 12% pH: 3.66 RS: 10 TA: 6.1 Brix: 21.3



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