



## Soljans Tribute 2009

**Region:** Hawkes Bay

**Winemaker:** Tony Soljan

### Tasting Notes

Because only specially selected parcels of grapes were used for this wine, and were handled very gently at every stage, the wine has retained a vibrant, deep red colour. It has a pleasant bouquet of dark plums and cherries complemented by the vanilla oak from barrel ageing. These vibrant fruit flavours are balanced by soft acid and structured tannins.

The wine is sealed with a screw cap closure to ensure the highest quality and a confident cellaring future with zero risk of cork taint.

### Winemakers Notes

Specially selected parcels of premium Merlot and Malbec were picked at optimum ripeness and fermented in a controlled tank environment to maximise colour extraction and fruit character.

The ageing of this wine was done in new and seasoned French oak barrels and racked several times to ensure clarity, therefore no further fining was required.

The wine was bottled in October 2010 and has been bottle aged prior to release.

The wine is made from a blend of 76% Merlot and 24% Malbec.

### Food Style

Enjoy now with beef, lamb or venison, or cellar for up to 6 years.

### Date Picked:

March 2009

### Bottling Date:

October 2010

### Technical Details

Alcohol: 13% pH: 3.54 RS: 1.2 TA: 5.2

