



SOLJANS

ESTATE WINERY

Soljans Estate Tribute (Merlot | Malbec) 2016

Tasting Notes:

Displaying blackberry, red cherry and a savoury spice on the nose. When sipped you get deep plum, cocoa and a hint of liquorice. Mocha and leather add to the complexity with an underlying spice that grows over time. A luxurious finish with firm tannin structure that makes you fall in love with red wine, all over again. Tribute is a gorgeously succulent and rich red which is best drinking now through to 2028. Finishing in cork promotes this and we do encourage care in cellaring as it will be rewarded. This wine is truly a 'tribute' to the Soljan family's winemaking heritage.

Winemakers Notes:

Premium parcels of Merlot and Malbec were picked in Hawke's Bay, ripening up nicely we were happy with the brix level we achieved. These wines were individually fermented over a several days, with a further week on skins to bring out tannin and colour from the grapes. We then picked out selected French Oak Barriques (new and seasoned) to age the wine in. After 18 months of this we blended only the top barrels together to create this stunning wine. The final blend ended up being 70% Merlot and 30% Malbec, reflecting the quality of the grapes and style of wine we were hoping to achieve.

Food Match:

Being a fruity, yet rich and luxurious red, we recommend pairing alongside tender venison roast or perhaps an eye fillet steak with red wine jus and a parsnip and potato puree. Simply delicious together.

Cellaring:

Cellaring through to 2028

Alcohol:

14.0%

Residual Sugar:

<1 g/l

Total Acidity:

5.2 g/l

pH:

3.48

