



# Soljans Estate

## Legacy (Méthode Traditionnelle) 2013

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**Tasting Notes:** This wine developed a complex nose with aromas of green apple and citrus fruits. Hints of yeasty brioche follow through from nose to palate, vibrantly refreshing with delicate layers of macadamia shortbread and mousse. Champagne-like in every way, we are left with balanced acidity and a crisp, dry finish.

**Winemakers Notes:** A blend of 60% Chardonnay from Hawke's Bay and 40% Pinot Noir from Marlborough. These grapes were picked slightly earlier to retain a good acidity then were fermented to dryness followed by being bottled. We aged these in the Champagne method for several years. Disgorging followed after traditional hand riddling; we are left with a stunning New Zealand alternative of the French Champagne.

**Food Match:** A great aperitif or would suit many entrée dishes.

**Cellaring:** Can be cellared for a further 10 years.

**Alcohol:** 12.2%

**Residual Sugar:** 9.5 g/l

**Total Acidity:** 7.4 g/l

**pH:** 3.07

