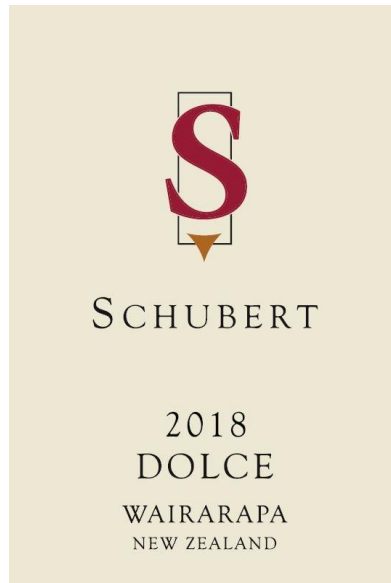




SCHUBERT



2018 Dolce

Variety: Müller-Thurgau

ORIGIN: Martinborough

CLIMATIC CONDITIONS: A friendly frost-free spring and a warm, dry early summer lead to a hot January and February.

DATE OF HARVEST: various pickings in April 2018

HARVEST & VINIFICATION: This luscious wine obtained its name from the Italian Vintner who started planting this vineyard in Martinborough in 1989. Hand-picked, whole bunch pressed and fermented in stainless steel. Fermentation stopped at 12%VOL.

DATE OF BOTTLING: 16th October 2018

ALC: 12.0% VOL

TASTING NOTES: A luscious bouquet of fragrant orange blossom, candied peel with a touch of caramelised figs alongside aromas of honeycomb. A welcoming entrance of candied orange and peach with notes of caramelised pears and a hint of honeycomb with layers of silky spice with balanced acidity.

DRINKING TEMPERATURE: 5-8°C

CELLARING: now to 10 years



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