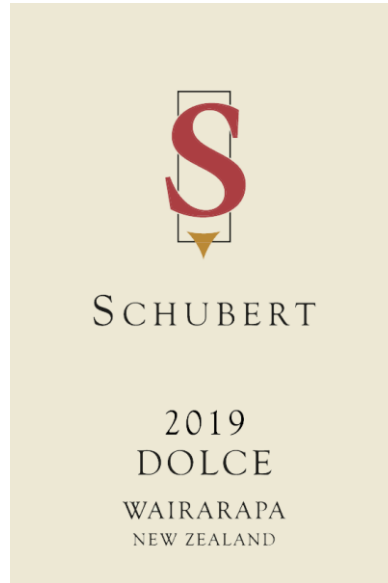




SCHUBERT



2019 Dolce

Variety: Müller-Thurgau

ORIGIN: Martinborough

CLIMATIC CONDITIONS: Spring frosts and wet flowering conditions resulted in reduced yields. By January the soil dried out and vintage conditions became very favourable.

DATE OF HARVEST: various pickings in April 2019

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 14%VOL.

DATE OF BOTTLING: 29th November 2019

ALC: 14.0% VOL

TASTING NOTES: A rich, caramelly bouquet of fragrant candied apricots, Bourbon-raisins and candyfloss alongside flavours of cedar and Indian sandalwood and a hint of honeycomb.

A welcoming entrance of candied peach with notes of toffee and a hint of honey with layers of silky spice.

DRINKING TEMPERATURE: 4 - 7°C

CELLARING: now to 10 years



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