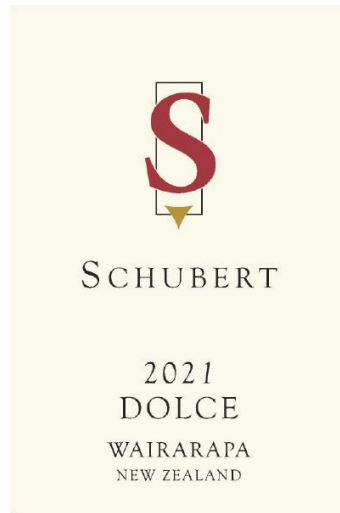




SCHUBERT

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## 2021 Dolce

Variety: Müller-Thurgau

ORIGIN: Martinborough

CLIMATIC CONDITIONS: Spring frosts and less than ideal flowering conditions led to poor fruit set. A dry and not too hot summer brought favourable ripening conditions.

DATE OF HARVEST: various pickings in April 2021

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 12.5%VOL.

DATE OF BOTTLING: 21<sup>st</sup> October 2021

ALC: 12.5% VOL

TASTING NOTES: A rich, caramelly bouquet of fragrant candied apricots and orange blossom alongside flavours of cedar and a hint of honeycomb. A welcoming entrance of ripe peaches with notes of caramelised pear and honeydew melon underlined by layers of silky spice.

DRINKING TEMPERATURE: 4 - 7°C

CELLARING: now to 10 years



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