2012 SAINT CLAIR DAWN MÉTHODE TRADITIONNELLE SPECIAL RESERVE



Hand crafted, bottle aged and fermented Marlborough Méthode Draditionnelle.

Created in celebration of and tribute to Dawn Ibbotson, the matriarch of Saint Clair, who accomplished one hundred years on 12 December 2014.

Harvested:

March 2012

Tirage:

February 2013

Dosage:

May 2019

Colour:

Medium straw coloured with a lasting, fine bead.

Aroma:

Toasted almond, savoury yeast autolysis, citrus zest and biscuit aromas. Incredibly diverse secondary aromas.

Palate:

Exquisite richness and focus, brioche like autolysis, with yellow apple, dried fruits and an exceptionally well developed secondary flavour spectrum.

Ageing potential:

Will benefit from careful, horizontal cellaring for ten years and beyond.

Ditioulture:

Sourced from the well-drained stone and sand alluvium of Rapaura Road,

in vineyards overlooked by the Saint Clair Vineyard Kitchen.

A blend of 72% clone 95 Chardonnay and 28% Clone 5 Pinot Noir grown on spur pruned and sylvos trained 20 year old vines.

Winemaking:

Hand harvested and whole bunch pressed, the free run Chardonnay juice is steel tank fermented and left to undergo malolactic fermentation until late spring, stirred on lees throughout. The Pinot Noir is light pressed and fermented cool in old French barriques, allowed to mature on light lees until blending in early January of the next year to prepare for tirage nearly one year from the harvest date.

The bottle fermentation takes place over 6 weeks and bottles are left to rest for 75 months until being disgorged and liqueur de dosage is added.

Wine analysis:

Alcohol 12.5% v/v, Residual sugar 6.5g/L, Acidity 7.2g/L, pH 3.20

Food match:

Perfect for celebration, as an aperitif or match with freshly shucked oysters.

SENIOR WINEMAKERS: STEWART MACLENNAN HAMISH CLARK



CNR RAPAURA & SELMES ROADS, MARLBOROUGH NEW ZEALAND, FREEPHONE (NZ ONLY) 0800 317 319 PHONE/FAX +64 (0)3 570 5280

CELLARDOOR@SAINTCLAIR.CO.NZ, WWW.SAINTCLAIR.CO.NZ

