

PIONEER BLOCK 17

PLATEAU CABERNET MERLOT

Concentrated flavours of dark fruit, leather, and spice with a rich elegant structure.

BLOCK: 17

REGION:

Omahu Road, Gimblett Gravels wine growing region, Hawke's Bay.

TERROIR:

Soils: Vigour moderating free draining gravel.

Topography: Flat even site with a gradual slope.

Climate: Warm, sheltered site.

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

Warm days and cooler nights with gravel rich vigour-moderating soils contribute to small berries which give this wine concentrated flavours, perfume and a deep rich colour.

VITICULTURE:

This outstanding fruit was sourced from a single vineyard within the Gimblett Gravels winegrowing region of Hawke's Bay. The vigour moderating, free draining gravel provides a superb base for growing Cabernet and Merlot. This vineyard site has ideal ripening conditions for achieving the structure and full aromatic profile that Cabernet and Merlot can give. The fruit was carefully monitored during ripening and harvested in the cool evening at maximum flavour maturity and physiological ripeness.

WINEMAKING:

This wine is a blend of 70 per cent Cabernet Sauvignon and 30 per cent Merlot

Each variety was kept separate during fermentation through to the time of blending. The fruit was held cold for four days prior to ferment to help extract maximum flavour and to enhance colour stability.

Inoculation took place to carry out the primary alcoholic fermentation during which the fermenting must was hand plunged up to four times daily.

When dry, the young wine was pressed and then racked off gross lees to 50 per cent new American oak 50 per cent older American oak. The wine underwent a clean malolactic fermentation while ageing in oak for 12 months. It was then gently extracted from oak, trialled to get the correct proportions for the blend, then blended and carefully prepared for bottling

COLOUR:

Dense ruby core with a purple highlighted rim.

AROMA:

Perfumed with aromatic blackcurrant, dark chocolate, new leather and Christmas cake aromas.

PALATE:

Round and full bodied showing ripe damson plum, blackcurrant, and dark ripe cherries mixed with dark chocolate. The silky structure and perfectly balanced acidity combine well with the subtle nuances supplied by oak (leather, liquorice, and cinnamon). The finish is long and perfumed with roasted coffee bean and vanilla pod.

AGEING:

Perfect for drinking immediately this wine will continue to develop and delight for a minimum of eight years from vintage but with careful cellaring could easily last longer.

WINE ANALYSIS:

Alcohol 13% v/v, Acidity 5.6g/litre, pH 3.52

FOOD MATCH:

A perfect accompaniment for a roast rack or leg of lamb.



CONSULTANT WINEMAKER
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