

PIONEER BLOCK 15

STRIP BLOCK PINOT NOIR

The Strip Block is named after a unique, narrow strip of aged, devigorating soils at the base of the southern foothills of the lower Waihopai Valley.

BLOCK: 15

REGION:

Lower Waihopai Valley directly west of Blenheim.

TERROIR:

Soils: Clay based.

Topography: Even flat site with a very slight northerly aspect.

Climate: Warm day temperatures with cool nights.

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

The clay based soils provide a vigour-moderating environment conducive to growing top quality Pinot Noir.

VITICULTURE:

Sourced from a single vineyard by the mouth of the Waihopai Valley from clone 115.

COLOUR:

Ruby red.

AROMA:

Concentrated aromas of ripe black cherries, tobacco and leafy black currants, with toasty oak.

PALATE:

Anelegant wine with wild blackberries and a hint of blackcurrant leaf. Well balanced acidity blends with silky tannins and layered with dark roasted coffee and a fine spicy lift.

AGEING POTENTIAL:

Perfect for drinking immediately this wine will continue to develop for the next five years from vintage date.

WINEMAKING:

The grapes were carefully transported to the winery for de-stemming and a small percentage of certain rows were selected for whole cluster fermentation to add a stems component to the mix.

The fruit was harvested when it had reached full physiological ripeness and maximum flavour maturity. At the winery the fruit was held cold for five days prior to fermentation to help extract maximum flavor and to enhance colour stability. Cultured yeast were used to carry out the primary alcoholic fermentation, during which the fermenting must was hand plunged up to six times daily at the peak of fermentation. At dryness the wine was pressed to tank then racked off gross lees to a mixture of 38 per cent new French oak and older seasoned 225 litre oak barriques.

During maturation the barrels were regularly tasted until the right balance was achieved (10 months). During its time the young wine completed malolactic fermentation. The wine was then carefully extracted from oak, blended and prepared for bottling.

WINE ANALYSIS:

Alcohol 13.0% v/v, Titratable Acidity 6.0g/litre, pH 3.52

FOOD MATCH:

Best matched with game or lamb dishes served with mushrooms or rich savoury sauce.



CONSULTANT WINEMAKER
Matt Thomson

SENIOR WINEMAKER
Hamish Clark

RED WINEMAKER
Kyle Thompson

CONTACT

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