

Vintage 2014

14

2014 SAINT CLAIR JAMES SINCLAIR CHARDONNAY

ELEGANT AND WELL STRUCTURED, WITH
FLAVOURS OF CHARGRILLED PEACH AND
HAZELNUT.

Colour:

Pale gold.

Aroma:

Nectarine, toasted nut and a hint of
caramel.

Palate:

An elegant wine with good length
and refreshing acidity. Flavours of
chargrilled peach and hazelnut.

Ageing potential:

Drinking beautifully now and will
continue to reward for at least three
years from vintage date. As it ages the
wine will become rounder on the
palate and develop further complexity.

Winemaking & viticulture:

Fruit was carefully selected from
Saint Clair's highest quality vineyards
within Marlborough's Wairau Valley.
The majority was fermented in new
and seasoned French and American
oak barriques. The wine in each barrel
underwent malolactic fermentation to
soften the acidity and give fullness of
palate. After six months barrel aging
the wine was blended and carefully
prepared for bottling.

Wine analysis:

Alcohol 13% v/v, Residual sugar
2.5g/L, Acidity 6g/L, pH 3.34

Food match:

Well matched with chicken and
mushroom filo.



Consultant Winemaker Matt Thomson Senior Winemaker Hamish Clark

SAINT CLAIR VINEYARD KITCHEN
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

SAINT CLAIR
FAMILY ESTATE