2014 SAINT CLAIR JAMES SINCLAIR MALBEC

PERFUMED WITH AROMAS OF DARK BOYSENBERRIES COMBINED WITH DARK CHOCOLATE.

Colour:

Dark dense ruby core with purple highlights.

Aroma:

Dark aromas of ripe black fruit, spice, and jasmine like floral notes.

Palate:

A dense palate displaying rich boysenberry, blackberry, and dark chocolate. The velvet like structure compliments delicate floral aromas and a warm toasty finish.

Ageing potential:

Drinking exceptionally well from release date, this wine can be enjoyed young or with careful cellaring will mature into a more complex wine that can be enjoyed for the next five years.

Viticulture:

The outstanding fruit was sourced from a single vineyard within the Gimblett Gravels winegrowing district of Hawke's Bay. The vigour moderating, free draining gravel provides a superb base for this low cropping Malbec. The vineyard site has

ideal ripening conditions for achieving the intense aromatics and dense structure ripe Malbec can give. The fruit was carefully monitored during ripening and harvested in the cool evening at maximum flavour maturity and physiological ripeness.

Winemaking:

The fruit was held cold for four days prior to ferment to help extract maximum flavour and to enhance colour stability. Inoculation occurred 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 its gross lees to old French oak and seasoned oak. It underwent malolactic fermentation for 11months and then gently extracted from oak, blended and carefully prepared for bottling.

Wine analysis:

Alcohol 13.5%, Acidity 5.7g/litre, pH 3.57

Food match:

Well matched with grilled smoky meat.



Consultant Winemaker Matt Thomson Senior Winemaker Hamish Clark Red Winemaker Kyle Thompson

