

Vintage 2014

14

2014 SAINT CLAIR JAMES SINCLAIR PINOT NOIR

FRAGRANT WITH FLAVOURS OF BRIGHT BERRY
FRUITS AND A FINE POWDERED STRUCTURE.

Colour:

Dark garnet.

Aroma:

Ripe cherry and aromatic fragrant floral notes layered with spice and coffee.

Palate:

Ripe dark fruits with undertones of fresh ground coffee and complex spice notes. Nice clean acidity balanced well with a fine tannin structure and a lingering toasty finish.

Ageing potential:

Drinking 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 fruit was sourced from a number of specifically chosen low cropping vineyards from the southern valleys sub-region of the Wairau Plain including the Omaka Valley and the mouth of the Waihopai Valley. Each vineyard was closely monitored and tasted to determine when the flavours were at their optimum.

Winemaking:

At the winery each batch (or vineyard) was held cold for five days prior to fermentation. Cultured yeasts were used for the primary alcoholic fermentation during which the fermenting must was hand plunged six times daily and then up to eight times daily during the height of fermentation. When dry each batch was pressed to tank, settled and then racked off gross lees to either stainless steel tanks or a mixture of new and older seasoned French oak. The wine underwent 100 per cent malolactic fermentation before being blended and gently prepared for bottling.

Wine analysis:

Alcohol 13.5%, Acidity 5.6g/litre,
pH 3.53

Food match:

Well matched with duck breast with red fruit reductant.



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

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