

Saint Clair Omaka Reserve Chardonnay

Rich and complex with flavours of stone fruit combined with toasted hazelnut.

Colour:

Pale gold.

Aroma:

Fragrant peach and toasted hazelnut with smoky nuances.

Palate:

Round and full with nectarine and a hint of spice.

Ageing Potential:

Drinking beautifully now, this wine will continue to evolve and reward over the next five years with careful cellaring.

Viticulture:

Fruit for the Omaka Reserve was sourced from an excellent vineyard in Marlborough's Southern Valley. A combination of warm days, cool nights and clay based soils produce the finest, most flavoursome Chardonnay. The fruit is a blend of Chardonnay clones; predominantly Mendoza and Burgundian Clone 95. The vines were monitored carefully during ripening and fruit was harvested at maximum flavour maturity and physiological ripeness.

Winemaking:

The fruit was carefully harvested, partially handpicked and whole bunch pressed to ensure the vineyard characters and fruit flavours were preserved. The juice was fermented in American oak barrels, fifty percent new barrels, using selected yeast strains. The wine underwent malolactic fermentation, followed by ten months aging on yeast lees with regular stirring. Only the best barrels were selected for the Omaka Reserve Chardonnay.

Wine Analysis:

Alcohol 13.00% v/v
Residual sugar 2.60 g/L
Acidity 5.90 g/litre
pH 3.20

Food match:

This is Saint Clair's owners Neal and Judy Ibbotson's perfect wine to taste alongside roast chicken.



Consultant Winemaker

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Contact

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