

PIONEER BLOCK 10

TWIN HILLS PINOT NOIR

Named after the two hills that line the sides of the Omaka Valley where this vineyard is nestled.

BLOCK: 10

REGION:

Omaka Valley which is part of the Southern Valleys sub-region.

TERROIR:

Soils: Compact, clay rich, vigour moderating soils.

Topography: Flat within a small open valley.

Climate: A warm site with higher temperature days and cooler nights than average in Marlborough.

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

The vines are planted in the Omaka Valley which consists of clay rich, compact soil. This terrior is conducive to growing top quality Pinot Noir for it achieves good fruit tannin development and concentrated flavours.

VITICULTURE:

Sourced from a single vineyard in the heart of the Omaka Valley. The fruit was carefully monitored during ripening and harvested in the cool of the evening at maximum flavour maturity and physiological ripeness. This is a blend of Dijon clone 114 and Dijon clone 667 with a 16 per cent whole cluster component.

COLOUR:

Deep red with purple hint to the rim.

AROMA:

Lifted aromatic black plum, with hints of olives, vanilla and floral notes.

PALATE:

Full-bodied and weighty packed with juicy dark fruit, generous velvety tannins and clean acidity combining to provide great focus and length.

AGEING POTENTIAL:

Perfect for drinking immediately this wine will continue to develop for another five years from vintage date or beyond.

WINEMAKING:

When the fruit had reached full physiological ripeness and maximum flavour maturity it was harvested. At the winery the fruit was cold soaked for five days prior to fermentation to help extract maximum flavor and colour. The two Dijon clones 114 and 667 were fermented separately with a 16 per cent whole cluster component. During the peak of fermentation the tanks were plunged up to eight times in a 24 hour period. At dryness the wine was pressed to tank then racked off gross lees to a mixture of 43 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 (ten months). During this 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 6.2g/litre, pH 3.41

FOOD MATCH:

Ideally matched with lamb rack served with mushroom sauce and creamy mash.



CONSULTANT WINEMAKER
Matt Thomson

SENIOR WINEMAKER
Hamish Clark

RED WINEMAKER
Kyle Thompson

CONTACT

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