

# PIONEER BLOCK 11 CELL BLOCK CHARDONNAY

Cell Block is owned by one of Saint Clair's growers, Colin MacKay, an ex-detective in the New Zealand Police Force.

**BLOCK: 11** 

## REGION:

Lower Wairau Valley.

## TERROIR:

**Soils:** Even, fertile, deep, free-draining silt loams on sand.

Topography: Flat, even land.

**Climate:** Slightly cooler than further up the Wairau Valley with a long, slow ripening period.

# REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

This is a slightly cooler area, which contributes to the wines elegance. The soil from the lower Wairau Valley is very nutrient rich, which is reflected in the mineral character of the wine.

## VITICULTURE:

Clone 15 grapes were sourced from a vineyard in the lower Wairau area. The fruit was carefully monitored during ripening and machine harvested at maximum flavour maturity and physiological ripeness.

# COLOUR:

Pale gold.

# AROMA:

Peach, coffee and vanilla notes with a hint of spice.

#### PALATE:

Complex and full bodied with stone fruit, vanilla crème and coffee.

## AGEING:

Drinking well now and will continue to evolve and improve over the next five years.

## WINEMAKING:

At the winery the two batches of fruit were pressed as soon as possible to ensure the best fruit flavours were preserved. After settling, the juice was inoculated with selected yeast strains and fermentation was carried out in new French oak barriques. The wine then went through malolactic fermentation, followed by ten months ageing on yeast lees with regular stirring. Once completed the wine was carefully blended and prepared for bottling.

# WINE ANALYSIS:

Alcohol 13.5% v/v, Acidity 5.5g/litre, Residual sugar 2.9g/L, pH 3.46

# FOOD MATCH:

Saint Clair winemaker Chloe enjoys this wine with crispy Jerk Chicken served with grilled garlic beans and smoked potatoes.



CONSULTANT WINEMAKER

Matt Thomson

SENIOR WINEMAKER

Hamish Clark