

# PIONEER BLOCK 5

## BULL BLOCK PINOT GRIS

This vineyard site was originally a grazing paddock for stud Jersey bulls. Now the paddock is fondly known as the Bull Block.

### BLOCK: 5

### REGION:

Omaka Valley

### TERROIR:

**Soils:** Free-draining, mix of stones and lighter soils with some clay.

### Topography:

Flat

**Climate:** Typical southern valley climate of very warm days followed by cool nights.

### REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

This is a warmer site with early budburst allowing a long ripening period well into late autumn. Hang time increases the intensity and ripeness of the characteristic Pinot Gris aromas and gives richness and weight to the palate.

### VITICULTURE:

The fruit was sourced from Rob and Heather Goulter's vineyard in the southern Omaka Valley. Destined for a tardive style with no botrytis influence, the fruit was carefully monitored during ripening and harvested in the cool of the evening at maximum flavour maturity and physiological ripeness.

### COLOUR:

Pale gold

### AROMA:

Aromas of apple pie and cinnamon.

### PALATE:

Luscious and silky with layers of pear and bread crust flavours. The natural acid is balanced by a hint of sweetness in this 'tardive' style wine.

### AGEING:

Drinking beautifully now, this wine will continue to evolve and reward for at least three years from vintage date.

### WINEMAKING:

The fruit was crushed and pressed promptly at cool temperatures to extract the full complement of flavour, phenolic and aroma compounds required. Following the settling period the clear juice was racked taking with it a portion of the light fluffy lees, then fermented using selected yeast in stainless steel at moderately cool temperatures to retain fruit flavour and freshness. The fermentation was arrested early to retain some residual sugar.

### WINE ANALYSIS:

Alcohol 12.5% v/v, pH 3.18, Total Acidity 5.3 g/L, Residual Sugar 9.9g/L

### FOOD MATCH:

An ideal match with soft ripened cheese or crayfish.



### CONSULTANT WINEMAKER

Matt Thomson

### SENIOR WINEMAKER

Hamish Clark

### CONTACT

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