

# PIONEER BLOCK 9

## BIG JOHN RIESLING

The name of this wine reflects its six foot ten inch vineyard owner John Walsh, affectionately known in viticultural circles as Big John.

### BLOCK: 9

### REGION:

Lower Brancott Valley.

### TERROIR:

**Soils:** Even, free draining alluvial soils of moderate fertility.

### Topography:

Flat.

**Climate:** Typical mid-Marlborough Valley climate with warm days and cool nights approaching vintage creating gentle ripening over a lengthy period.

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

The evenness of older soils and age of the vines contribute to distinct mineral notes and excellent fruit weight on the palate.

### VITICULTURE:

Grapes from a site in the lower Brancott Valley were specifically chosen for this wine due to the evenness of the soils and the age of the vines. The fruit was picked in the coolest part of the day at the peak of flavour development.

### WINEMAKING:

Upon arrival at the winery the grapes were pressed with as little skin contact as possible. The free run juice was fermented separately at cool temperatures with selected yeasts to retain freshness and intensity of flavour. The ferment was stopped when the best balance between sugar and the grapes abundant natural acidity was achieved.

### COLOUR:

Pale green-gold.

### AROMA:

Intense aromas of grapefruit and mandarin leap from the glass and combine with a distinct clover honey note. Subtle hints of lemonade and mineral aromas finish the deliciously complex bouquet.

### PALATE:

An elegant wine bursting with flavours of mandarin and creamed clover honey with a delicate honeysuckle note. Made in a Spatlese style the natural residual sugar is balanced by firm acidity creating an off-dry impression.

### AGEING:

The wine will improve with careful cellaring for at least five years from the date of vintage.

### WINE ANALYSIS:

Alcohol 8.5 % v/v, Residual sugar 53.6g/L, Acidity 8.4g/litre, pH 2.93

### FOOD MATCH:

Enjoy on its own or as an alternative to sparkling wine. Perfect with a wide range of food including seafood, lightly spiced cuisine & delicately flavoured food.



**CONSULTANT WINEMAKER**  
Matt Thomson

**SENIOR WINEMAKER**  
Hamish Clark

### CONTACT

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