

Saint Clair Vicar's Choice Merlot

Ripe red plums and perfume boysenberries with a touch of savoury oak to finish.

Colour:

Dark ruby red with purple rim.

Aroma:

Sweet ripe red plums and perfumed blueberry notes.

Palate:

Rich and round loaded with ripe red berries and highlights of freshly picked blueberries. A finely powdered texture is supported by a seamless acid balance and a touch of savoury oak to finish.

Ageing Potential:

Drinking well now, this wine will continue to develop and impress for up to five years from vintage date.

Viticulture:

Fruit was harvested from a number of specifically chosen, naturally low cropping vineyards from Marlborough's Wairau Plain. The vineyards were carefully monitored as they ripened to full maturity and harvested at the end of April.

Winemaking:

Grapes were de-stemmed into small stainless steel fermenters for a five-day cold soak to help maximise flavour and colour extraction. The juice was inoculated with specialised yeast to complete fermentation and then hand plunged and pumped over for gentle extraction of flavour colour and tannin. The young wine was kept in contact with skins and tasted daily until the right extraction and balance was achieved then gently pressed. Once settled it was then racked to seasoned American oak where it underwent secondary fermentation (malolactic fermentation). After ageing on light lees the wine was blended, fined, balanced and carefully prepared for bottling.

Wine Analysis:

Alcohol 13.00% v/v
Acidity 5.30 g/litre
pH 3.60

Food Match:

Seared salmon fillet with fresh green salad.



Consultant Winemaker

Matt Thomson

Senior Winemaker

Hamish Clark

Red Winemaker

Kyle Thompson

Contact

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