

Saint Clair Vicar's Choice Pinot Noir

Ripe cherries, Kalamata olives and dried herb with a long savoury finish.

Colour:

Dark garnet red.

Aroma:

Ripe red cherry, black Kalamata olive and dried herb interweave with floral notes, spice and fresh coffee.

Palate:

Lively red cherry and ripe blackcurrant flavours combine with toasted spice creating a delicious round full texture and a long savoury finish.

Ageing Potential:

Drinking well upon release, this wine can be enjoyed young and will continue to mature and develop complexity for the next four or five years.

Viticulture:

The fruit was sourced from a number of specifically chosen low cropping vineyards planted in the Southern Valleys area of Marlborough. Leading up to harvest each vineyard was closely monitored and tasted to determine when the flavours were at their optimum and then harvested in the cool of the morning.

Winemaking:

At the winery each batch (or vineyard) was held cold for five days prior to fermentation to help with colour and flavour extraction. The juice was then inoculated with yeast for the primary alcoholic fermentation and hand plunged up to eight times daily during the height of fermentation. When dry each batch was pressed to tank, settled and then racked off gross lees to either stainless steel tanks or a mixture of new and older seasoned French oak. The wine underwent 100 per cent malolactic fermentation before being blended, fined, lightly filtered and gently prepared for bottling.

Wine Analysis:

Alcohol 13.5% v/v

Acidity 5.5 g/litre

pH 3.50

Food Match:

Perfect with smoked salmon, new potatoes and fresh summer greens.



Consultant Winemaker

Matt Thomson

Senior Winemaker

Hamish Clark

Red Winemaker

Kyle Thompson

Contact

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