

Vintage 2015

15

2015 SAINT CLAIR JAMES SINCLAIR CHARDONNAY

ELEGANT AND WELL STRUCTURED WITH
FLAVOURS OF CHARGRILLED PEACH AND
HAZELNUT

Colour:

Pale gold.

Aroma:

Aromas of stone fruit combine with a hint of toasted hazelnut and caramel.

Palate:

A rich, generous and complex wine with an elegant structure and refined finish. The lengthy palate offers flavours of stone fruit, hazelnut, fig and subtle spice.

Ageing potential:

Drinking beautifully now, this wine will continue to evolve and gain complexity over the next five years at least.

Winemaking and viticulture:

Harvested from Saint Clair's highest performing vineyards in the foothills of the Wairau Valley in Marlborough. The grapes were pressed and the juice only briefly settled so that the fermentation contained some grape solids, which create interest and texture in the resulting wine. The juice was inoculated with a selected yeast strain, then transferred to French and American oak barriques for fermentation and aging. The wine underwent malolactic fermentation and was left on lees for 10 months, with regular stirring in the first few months of aging. Barrels were hand selected for this blend, the wine removed from oak, then lightly fined with fresh skim milk, filtered and bottled.

Wine analysis:

Alcohol 13% v/v, Residual sugar 2.6g/L, Acidity 5.9g/L, pH 3.33

Food match:

This wine complements roast chicken with autumn vegetables, or any white meat dish.



Consultant Winemaker Matt Thomson Senior Winemaker Hamish Clark

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