

Vintage 2015

15

2015 SAINT CLAIR JAMES SINCLAIR PINOT NOIR

**FRAGRANT WITH DARK BERRY FLAVOURS,
SPICE AND A FINE SILKY STRUCTURE.**

Colour:

Dark ink in colour with purple hues.

Aroma:

Ripe black cherry and fragrant floral notes layered with spice and coffee.

Palate:

Ripe dark fruits with a complex spicy note and freshly roasted coffee. Nice clean acidity balanced well with a fine tannin structure and a lingering toasty finish.

Ageing potential:

A Pinot Noir made to be enjoyed in its youth but if cellared carefully will grow and mature in complexity for five years and beyond.

Viticulture:

Carefully selected fruit from vineyards within the Southern Valleys sub-region of Marlborough was chosen for the James Sinclair Pinot Noir. This region is renowned for low cropping vineyards on clay based soils. These soils, combined with a long ripening season provide ideal conditions for the development of concentrated flavours and ripe tannins.

Winemaking:

Once the fruit is received to the winery each vineyard batch was held cold for five days prior to fermentation. Primary alcoholic fermentation was carried out through the use of cultured yeasts. During the height of fermentation the fermenting must was hand plunged up to eight times daily. Once dry, each batch was pressed to tank, settled and then racked off gross lees. The wine proceeded into a mixture of oak (22% French oak) and stainless steel tanks. Following 100 per cent malolactic fermentation, blending was carried out before it was gently prepared for the bottle.

Wine analysis:

Alcohol 13.5%, Acidity 5.7g/litre, pH 3.53

Food match:

Well matched with duck breast with red fruit reductant.



Consultant Winemaker Matt Thomson Senior Winemaker Hamish Clark Red Winemaker Kyle Thompson

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