

PIONEER BLOCK 15

STRIP BLOCK PINOT NOIR

The Strip Block is named after a unique, narrow strip of aged, devigorating soils at the base of the southern foothills of the lower Waihopai Valley.

BLOCK: 15

REGION:

Lower Waihopai Valley directly west of the township of Blenheim.

TERROIR:

Soils: Clay based.

Topography: Even flat site with a very slight northerly aspect.

Climate: Warm daytime temperatures with cool nights.

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

The clay based soil provides a vigour-moderating environment conducive to growing top quality Pinot Noir.

VITICULTURE:

Sourced from a single vineyard near the Waihopai Valley using clones 115 and 777.

WINEMAKING:

The fruit was harvested when it had reached full physiological ripeness and maximum flavour maturity. At the winery the fruit was held cold for five days prior to fermentation to help extract maximum flavour and to enhance colour stability. A small amount of whole cluster (four per cent) was added to the fermentation to add a stems component to the mix. Specially selected cultured yeast were used to carry out the primary alcoholic fermentation during which the fermenting must was hand plunged up to six times daily at the peak of

fermentation. At dryness the wine was pressed, then racked off gross lees to a mixture of 38 per cent new French oak and older seasoned 225 litre oak barriques.

During maturation the barrels were regularly tasted until the right balance was achieved (ten months). During this time in oak, the young wine completed malolactic fermentation. The wine was then carefully extracted from oak, blended and prepared for bottling.

COLOUR:

Ruby red.

AROMA:

Perfumed and concentrated, packed with sweet ripe fruit, blackcurrant, red cherry and a hint of vanilla.

PALATE:

Elegant and concentrated with flavours of black cherry, blackberry and a hint of blackcurrant leaf. A delicious round full palate with fine silky tannins, warm spicy notes and long savory finish.

AGEING:

Perfect for drinking immediately this wine will continue to develop for the next five years from vintage date.

WINE ANALYSIS:

Alcohol 13.5% v/v, Acidity 5.4g/litre, pH 3.61

FOOD MATCH:

Best matched with game or lamb dishes served with mushrooms or rich savoury sauce.



CONSULTANT WINEMAKER
Matt Thomson

SENIOR WINEMAKER
Hamish Clark

RED WINEMAKER
Kyle Thompson

CONTACT

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