

Saint Clair 2015 Vintage

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# Saint Clair Vicar's Choice Chardonnay

A fruit driven, lightly oaked Chardonnay with flavours of fig, spice & vanilla.

## Colour:

Pale gold.

## Aroma:

An alluring bouquet of fresh fig, spice and a wisp of smoke.

## Palate:

The creamy palate contains stonefruit, prune and vanilla characters, with balanced acidity and a long finish.

## Ageing Potential:

Drinking well now and will continue to develop complexity over the next few years.

## Winemaking & Viticulture:

Fruit was selected from several vineyards across the Marlborough region with a variety of different clones. This careful selection of fruit contributes to the complexity of the wine. The grapes were harvested at optimum ripeness and fermented in 50 per cent stainless steel and 50 per cent seasoned oak barrels. Each parcel went through malolactic fermentation to soften and round out the palate. After several months lees aging post fermentation, each parcel was assessed and selected for this final wine.

## Wine Analysis:

Alcohol 12.5% v/v  
Residual sugar 4.3/litre  
Acidity 5.9g/litre  
pH 3.44

## Food Match:

Wild mushroom risotto.



## Consultant Winemaker

Matt Thomson

## Senior Winemaker

Hamish Clark

## Contact

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