

Saint Clair Vicar's Choice Sauvignon Blanc

Light bodied and fresh with typical Marlborough flavours of passionfruit, blackcurrant and grapefruit.

Colour:

Pale straw with green hues.

Aroma:

Lifted aromas of passionfruit, white peach and grapefruit combine with refreshing herbal and mineral notes.

Palate:

Light bodied and fresh with typical Marlborough flavours of passionfruit, blackcurrant and grapefruit. A pleasing herbaceous thread leads to a long and lingering finish.

Ageing Potential:

Perfect for drinking immediately, this Sauvignon Blanc will be at its best over the next two years.

Winemaking & Viticulture:

The vines were pruned using three or four cane vertical shoot positioning. Each vineyard's yield is managed appropriately and is dependent upon the ability to ripen clean, quality grapes to their desired flavour spectrum.

Fruit was sourced from several vineyards within different sub-regions throughout Marlborough, including the classic Rapaura area, lower Wairau and the Brancott Valley. The fruit was carefully monitored throughout maturity and was harvested upon reaching optimum flavour development and ripeness. Transported to the winery with haste and pressed off with minimal skin contact, the resulting juice was cool fermented in stainless steel to retain freshness and zing.

Wine Analysis:

Alcohol 13 % v/v
Acidity 7.1 g/litre
Residual Sugar 3.3 g/l
pH 3.33

Food Match:

Enjoy it on its own as an aperitif. Alternatively match with seafood or chicken served with grilled vegetables or fresh salad.



Consultant Winemaker

Matt Thomson

Senior Winemaker

Hamish Clark

Contact

Saint Clair Family Estate
Cnr Rapaura and Selmes Roads, Marlborough,
New Zealand, PO Box 920, Blenheim, New Zealand
Freephone (NZ Only) 0800 282 111
Phone +64 (0)3 578 8695 Fax +64 (0)3 578 8696
Email: wine@saintclair.co.nz www.saintclair.co.nz