# 2016 SAINT CLAIR JAMES SINCLAIR PINOT NOIR

DARK FRUIT DRIVEN WITH SPICE AND SILK LIKE TEXTURE.

### Colour:

Dark garnet.

### Aroma:

Pronounced and aromatic with aromas of dark fruits, ripe raspberries, and dried thyme with a hint of vanilla coffee bean.

### Palate:

Full bodied with flavours of ripe dark fruits combined with freshly picked raspberries and spice. The fine-grained tannin structure has a silk like texture and delicious toasty oak on the 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 or beyond.

### Viticulture:

Carefully selected fruit from vineyards within the Southern Valleys subregion 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 at the winery each vineyard batch was held cold for five days prior to fermentation to help with maximum aroma and flavour extraction. Primary alcoholic fermentation was carried out through the use of cultured yeasts, and 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 lees to stainless steel tanks and a mixture of older seasoned French oak. The wine underwent 100 per cent malolactic fermentation during aging before being blended, fined, lightly filtered and gently prepared for bottling.

# Wine analysis:

Alcohol 13.5%, Acidity 5.0g/litre, pH 3.59

#### Food match:

Well matched with duck breast with red fruit reductant.



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

