

Saint Clair Barrique Sauvignon Blanc

A limited release Sauvignon Blanc fermented and aged in seasoned oak barriques.

Colour:

Pale gold.

Aroma:

Green coffee bean, vanilla pod and maple syrup with notes of wild flower, melon and crushed herb and just a hint of gunflint.

Palate:

A rich, almost oily palate with savoury layers of toasted hazelnut, papaya, nectarine, cocoa powder and with hints berry and cassis.

Ageing Potential:

A style of Sauvignon Blanc that has good aging potential and will evolve in complexity and character over the next five years with careful cellaring.

Viticulture:

Certain rows of vines in a-few of our best vineyards in the lower Wairau subregion of Marlborough were selected for this wine. The soils are nutrient rich and free draining. The maritime climate and close proximity to the sea create a high diurnal temperature resulting in a long ripening period. The fruit was left to hang a week longer than the fruit for Saint Clair's traditional Sauvignon Blanc. The grapes were hand harvested, selecting only the highest quality bunches.

Senior Winemaker

Stewart MacLennan

Winemaking:

A hand crafted wine with greater winemaker influence than Saint Clair traditional terroir driven Sauvignon Blanc. The grapes were partly whole bunch pressed, briefly settled then racked into seasoned French oak barriques. Some barrels fermented naturally and some inoculated with a selected yeast strain. Post fermentation the wine was aged on its lees for eleven months, with regular barrel stirring to facilitate yeast autolysis. During this time the wine underwent spontaneous malolactic fermentation. Each barrel was tasted regularly by the winemaking team and only the very best and most interesting barrels were selected for the final blend. The wine was lightly fined then filtered prior to bottling

Wine Analysis:

Alcohol 13% v/v
Residual sugar 1.1/litre
Acidity 6.8g/litre
pH 3.34

Food Match:

Crafted to beautifully complement food. The textural palate, clean luscious flavours and hint of spice in this wine will enhance any culinary experience.



Senior Winemaker

Hamish Clark

Contact

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