

Vintage 2016

16

2016 SAINT CLAIR JAMES SINCLAIR SAUVIGNON BLANC

FULL AND RICH WITH FLAVOURS OF
BLACKCURRANT, PASSIONFRUIT AND
GREEN CAPSICUM

Colour:

Pale straw.

Aroma:

Lifted aromas of grapefruit, lemongrass and wild thyme.

Palate:

Intense flavours of blackcurrant, mango and grapefruit with herbal and sea salt notes.

Ageing potential:

Drinking beautifully now and will be at its best over the next two years.

Winemaking and viticulture:

Fruit was sourced from a selection of premium vineyards located in the lower Wairau Valley, at the mouth of the Wairau River. These vineyards are planted on floodplains, rich in nutrients, producing wines with heightened expression. Each vineyard block was harvested at optimum flavour maturity and physiological ripeness. Grapes were transported to the winery quickly and pressed off immediately to minimise skin contact. After cold settling the juice from each batch was fermented at cool temperatures using selected yeast strains. Each batch was assessed for quality and only the best components were selected for this James Sinclair blend.

Wine analysis:

Alcohol 12.5% v/v, Residual sugar 2.2g/L, Acidity 7.0g/L, pH 3.10

Food match:

Perfectly matched with fresh seafood.



Consultant Winemaker Matt Thomson Senior Winemaker Hamish Clark

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