

# PIONEER BLOCK 10

## TWIN HILLS CHARDONNAY

An elegant French barrique fermented Chardonnay with flavours of dried fig, spice, vanilla and hazelnut

### BLOCK: 10

### REGION:

Fruit was predominantly sourced from the valley between twin peaks in Marlborough's Southern Valleys sub-region.

### TERROIR:

**Soils:** Clay based alluvial.

**Topography:** Level vineyard site in the valley below low lying foothills.

**Climate:** Warm days and cool nights, creating diurnal temperature changes.

### REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

This is a warmer site than in other areas of Marlborough with good diurnal temperature changes, which contributes to greater retention of fruit flavours.

### VITICULTURE:

Grown on clay based soils, the vines are Mendoza and Burgundian Clone 95. The vines were monitored carefully during ripening and fruit was harvested at maximum flavour maturity and physiological ripeness.

### WINEMAKING:

The fruit was partially handpicked and whole bunch pressed to ensure the vineyard characters and fruit flavours were preserved. The juice was barrel fermented in 100 per cent French oak (50 per cent new oak barrels, 25 per cent second fill and 25 per cent third fill) using selected yeast strains. The wine underwent malolactic fermentation, followed by 10 months aging on yeast lees, with regular stirring. Only the best barrels were selected for the Twin Hills Pioneer Block wine.

### COLOUR:

Pale gold.

### AROMA:

Fresh peach, ripe pink grapefruit, vanilla, dried fig and aromatic spice.

### PALATE:

The palate is elegant and complex with stone fruit, a hint of orange, toasted hazelnut and a toffee note. Ten months maturation on lees in French oak barrels has created a rich creaminess and fine tannin structure.

### AGEING:

This wine will continue to evolve and develop complexity over the next five years and beyond.

### WINE ANALYSIS:

Alcohol 13% v/v, Residual sugar 3.3g/L, Acidity 5.3g/litre, pH 3.36

### FOOD MATCH:

Buttered prawns on a creamy lemon fettucine.



### CONSULTANT WINEMAKER

Matt Thomson

### SENIOR WINEMAKER

Hamish Clark

### CONTACT

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