

# PIONEER BLOCK 20

## CASH BLOCK SAUVIGNON BLANC

Cash Block has its name derived from its vineyard owners, Hayden and Kerry Register.

### BLOCK: 20

### REGION:

The lower Wairau Valley which was previously part of the Wairau flood plain.

### TERROIR:

**Soils:** Deep, fertile, free-draining soils.

### Topography:

Flat.

**Climate:** Maritime. Slightly cooler than most of the Marlborough Valley, with a slower longer ripening period.

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

The free-draining fertile soils help to produce the intensity of flavour in the wine. The vineyard has an extremely healthy canopy with good leaf cover. The vine health along with the vineyard rows being slightly off the usual north-south orientation contribute to the characteristic flavours of this wine.

### VITICULTURE:

The fruit was sourced from a single vineyard owned by the Register family on the fertile, free-draining soils of the lower Wairau Valley. The fruit was carefully monitored during ripening and harvested in the cool of the evening at maximum flavour maturity and physiological ripeness.

### WINEMAKING:

The juice was pressed off immediately to minimise skin contact and juice deterioration following harvesting. After settling, the juice was fermented using carefully selected yeast in stainless steel at cool temperatures to retain fruit flavour and freshness. This batch was selected as a Pioneer Block wine due to its power and intensity of flavour and its fullness and balance.

### COLOUR:

Pale straw.

### AROMA:

Vibrant green capsicum, lemon-balm, kaffir lime leaf and pink grapefruit.

### PALATE:

Rich and full with blackcurrant, grapefruit, capsicum and green herb with a hint of sea salt on the finish.

### AGEING:

A wine best enjoyed in its youth, within two to three years from vintage date.

### WINE ANALYSIS:

Alcohol 13.5% v/v, Residual sugar 2.0g/L, Acidity 6.7g/litre, pH 3.33

### FOOD MATCH:

A perfect match with pan-fried scallops.



**CONSULTANT WINEMAKER**  
Matt Thomson

**SENIOR WINEMAKER**  
Hamish Clark

### CONTACT

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