

Saint Clair 2016 Vintage

16

# Saint Clair Vicar's Choice Chardonnay

A fruit driven, lightly oaked Chardonnay with flavours of fig, peach and toasted hazelnut.

## Colour:

Pale gold.

## Aroma:

Fresh nectarine, toasted nuts and fig.

## Palate:

Juicy peach and citrus flavours with toasted hazelnut and a hint of vanilla.

## Ageing Potential:

Drinking well now and will continue to develop complexity over the next few years.

## Viticulture &

## Winemaking:

Fruit was selected from several vineyards across the Marlborough region with a variety of different clones. This careful selection of fruit contributes to the complexity of the wine. The grapes were harvested at optimum ripeness and fermented in seasoned oak or stainless steel tanks. Each parcel went through malolactic fermentation to soften and round out the palate. After several months lees aging post fermentation, each parcel was assessed and selected for this final wine.

## Wine Analysis:

Alcohol 13% v/v  
Residual sugar 1.1g/L  
Acidity 5.2g/litre  
pH 3.39

## Food Match:

A perfect match for grilled chicken.



## Consultant Winemaker

Matt Thomson

## Senior Winemaker

Hamish Clark

## Contact

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