

Saint Clair Vicar's Choice Sauvignon Blanc

A classic example of Marlborough Sauvignon Blanc, with intense flavours of passionfruit and blackcurrant.

Colour:

Pale straw with green hues.

Aroma:

Lifted aromas of passionfruit, blackcurrant and grapefruit combine with refreshing herbal notes.

Palate:

Light bodied and fresh with typical Marlborough flavours of passionfruit, stone fruit and grapefruit. A subtle herbaceous thread and mineral notes lead to a long and lingering finish.

Ageing Potential:

Perfect for drinking immediately, this Sauvignon Blanc will be at its best over the next two years.

Winemaking & Viticulture:

The vines were pruned using three or four cane vertical shoot positioning. Each vineyard's yield is managed appropriately and is dependent upon the ability to ripen clean, quality grapes to their desired flavour spectrum.

Fruit was sourced from several vineyards within different sub-regions throughout Marlborough including the classic Rapaura area, lower Wairau and the Brancott Valley. The fruit was carefully monitored throughout maturity and was harvested upon reaching optimum flavour development and ripeness. Transported to the winery with haste and pressed off with minimal skin contact, the resulting juice was cool fermented in stainless steel to retain freshness and varietal flavours.

Wine Analysis:

Alcohol 13% v/v
Residual sugar 2.9/litre
Acidity 7.1g/litre
pH 3.25

Food Match:

A perfect match for any fresh seafood.



Consultant Winemaker

Matt Thomson

Senior Winemaker

Hamish Clark

Contact

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