

# PIONEER BLOCK 17

## PLATEAU SYRAH

**Dark and complex with alluring fruit notes and spices.**

### BLOCK: 17

### REGION:

Omahu Road, Gimblett Gravels, Hawke's Bay.

### TERROIR:

**Soils:** Vigour moderating, free draining grave.

**Topography:** Flat, even site with a gradual slope.

**Climate:** Warm, sheltered site.

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

Warm days and cool nights with gravel rich, vigour-moderating soils all contribute to small berries which give this wine concentration, perfume and a deep rich colour.

### VITICULTURE:

This outstanding fruit was sourced from a single vineyard within the Gimblett Gravels wine growing district of Hawke's Bay. The vigour moderating, free draining gravel provide a superb base for this low cropping Syrah. This vineyard site has ideal ripening conditions for achieving the intense aromatics and delicate structure that Syrah can give. The fruit was carefully monitored during ripening and harvested in the cool evening at maximum flavour maturity and physiological ripeness.

### WINEMAKING:

The fruit was held cold for four days prior to ferment to help extract maximum flavour and to enhance colour stability. The wine was inoculated to carry out the primary alcoholic fermentation during which

the fermenting must was hand plunged up to four times daily. When dry the young wine was pressed and then racked off gross lees to 28 per cent new French oak and 72 per cent older French oak. The wine underwent malolactic fermentation while ageing in oak for 14 months. It was then gently extracted from oak, blended, and carefully prepared for bottling.

### COLOUR:

Dense ruby.

### AROMA:

Dark and complex with mixed berry aromas, new leather, dark chocolate, violets and spice.

### PALATE:

Rich and layered with dark flavours of wild blackberries, boysenberry, liquorice and tobacco. The texture is deep and velvety with cinnamon and toasty oak to finish.

### AGEING:

Perfect for drinking immediately this wine will continue to develop and delight for at least five years from vintage.

### WINE ANALYSIS:

Alcohol 13% v/v, Titratable Acidity 5.8g/litre, pH 3.43

### FOOD MATCH:

Delicious with exotic dishes lightly spiced or a rich chocolate based dessert.



**CONSULTANT WINEMAKER**  
Matt Thomson

**SENIOR WINEMAKER**  
Hamish Clark

**RED WINEMAKER**  
Kyle Thompson

## CONTACT

Neal & Judy Ibbotson, Saint Clair Family Estate  
Cnr Rapaura and Selmes Roads, Marlborough, New Zealand  
PO Box 920, Blenheim, New Zealand  
Freephone (NZ Only) 0800 282 111 Phone +64 (0)3 578 8695 Fax +64 (0)3 578 8696  
Email: wine@saintclair.co.nz www.saintclair.co.nz