

Vintage 2017

17

2017 SAINT CLAIR JAMES SINCLAIR SAUVIGNON BLANC

FULL AND RICH WITH FLAVOURS OF
GOOSEBERRY AND PASSIONFRUIT WITH
HERBAL AND SEA SALT NOTES

Colour:

Pale straw.

Aroma:

Lifted aromas of gooseberry,
passionfruit and red currant leaf.

Palate:

Intense flavours of gooseberry and
passionfruit combine with herbal and
sea salt notes.

Ageing potential:

Drinking beautifully now and will be
at its best over the next two years.

Winemaking and viticulture:

Fruit was sourced from a selection
of premium vineyards located in the
lower Wairau Valley, at the mouth of
the Wairau River. These vineyards are
planted on floodplains, rich in nutrients,
producing wines with heightened
expression. Each vineyard block was
harvested at optimum flavour maturity
and physiological ripeness. Grapes were
transported to the winery quickly and
pressed off immediately to minimise
skin contact. After cold settling the
juice from each batch was fermented
at cool temperatures using selected
yeast strains. Each batch was assessed for
quality and only the best components
were selected for this James Sinclair
blend.

Wine analysis:

Alcohol 12.5% v/v, Residual sugar
4.3g/L, Acidity 7.3g/L, pH 3.35

Food match:

Perfectly matched with fresh seafood.



Senior Winemaker Stewart MacLennan Senior Winemaker Hamish Clark

SAINT CLAIR VINEYARD KITCHEN
CNR RAPAURA & SELMES ROADS, MARLBOROUGH
NEW ZEALAND, FREEPHONE (NZ ONLY) 0800 317 319
PHONE/FAX +64 (0)3 570 5280
CELLARDOOR@SAINTCLAIR.CO.NZ, WWW.SAINTCLAIR.CO.NZ

SAINT CLAIR
FAMILY ESTATE