

# Saint Clair Barrique Sauvignon Blanc

A limited release Sauvignon Blanc fermented and aged in seasoned oak barriques.

## Colour:

Pale gold.

## Aroma:

Gooseberry and nashi pear characters seamlessly overlain with perfumed notes of sandalwood and gunflint.

## Palate:

Complex and textural with layers of toasted hazelnut, nectarine and grapefruit with a hint of cocoa powder and vanilla.

## Ageing Potential:

A style of Sauvignon Blanc that has good ageing potential and will evolve in complexity and character over the next five years with careful cellaring.

## Viticulture:

Carefully selected rows of vines within a-few of Saint Clair's best vineyards in the lower Wairau subregion of Marlborough were utilised for this wine. The soils are nutrient rich and free draining. The maritime climate and close proximity to the sea create a high diurnal temperature resulting in a long ripening period. The fruit was left to hang a week longer than the fruit for Saint Clair's traditional Sauvignon Blanc. The grapes were hand harvested, selecting only the highest quality bunches.

## Winemaking:

A hand crafted wine with greater winemaker influence than Saint Clair traditional terroir driven Sauvignon Blanc. The grapes were partly whole bunch pressed, briefly settled then racked into seasoned French oak barriques. Some barrels fermented naturally and some inoculated with a selected yeast strain. Post fermentation the wine was aged on its lees for eleven months, with regular barrel stirring to facilitate yeast autolysis. During this time the wine underwent partial malolactic fermentation. Each barrel was tasted regularly by the winemaking team and only the very best and most interesting barrels were selected for the final blend. The wine was lightly fined then filtered prior to bottling.

## Wine Analysis:

Alcohol 12.0% v/v  
Residual sugar 2.5g/L  
Acidity 6.5g/litre  
pH 3.48

## Food Match:

Crafted to beautifully complement food. The textural palate, clean luscious flavours and hint of spice in this wine will enhance any culinary experience.



## Senior Winemaker

Stewart Maclennan

## Senior Winemaker

Hamish Clark

## Contact

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