

Vintage 2017

17

2017 SAINT CLAIR JAMES SINCLAIR CHARDONNAY

ELEGANT AND WELL-STRUCTURED WITH
FLAVOURS OF RIPE GOLDEN PEACH AND
PRESERVED LEMON

Colour:

Pale gold.

Aroma:

Fragrant cinnamon spice combines with notes of ripe stone fruit and apple blossom.

Palate:

A round, generous and complex wine with an elegant structure and refined finish. The palate displays ripe golden peach and preserved lemon characters with lingering toasty notes on the finish.

Ageing potential:

Drinking beautifully now, this wine will continue to evolve and gain complexity over at least the next five years.

Winemaking and Viticulture:

Predominantly harvested from Saint Clair's exceptional vineyard in the Awatere Valley of Marlborough. The grapes were pressed and the juice only briefly settled so that the fermentation contained some grape solids which create interest and texture in the resulting wine. The juice was inoculated with a selected yeast strain, then transferred to seasoned French and American oak barriques for fermentation and aging. The wine underwent malolactic fermentation and was left on lees for ten months, with regular stirring in the first few months of aging. Barrels were hand selected for this blend, the wine removed from oak, then lightly fined with fresh skim milk, filtered and bottled.

Wine analysis:

Alcohol 13%v/v, Residual sugar 2.3g/litre, Acidity 6.0g/litre, pH 3.41

Food match:

A perfect accompaniment for roast chicken. Suitable for vegetarians.



Senior Winemaker Stewart MacLennan Senior Winemaker Hamish Clark

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