

Vintage 2017

17

2017 SAINT CLAIR JAMES SINCLAIR SYRAH GIMBLETT GRAVELS

ELEGANT, PERFUMED AND EXOTIC WITH FLAVOURS
OF RIPE BLACKBERRIES AND BLACK CHERRY.

Region:

Gimblett Gravels winegrowing district,
Hawke's Bay.

Colour:

Dark garnet.

Aroma:

Perfumed with exotic aromas and rich
cherry notes.

Palate:

The palate is rich and luscious
displaying flavours of mixed summer
berries and a hint of spice leading to a
long savoury finish.

Ageing potential:

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

Viticulture:

The outstanding fruit was sourced
from vineyards within the Gimblett
Gravels winegrowing district of
Hawke's Bay. The vigour moderating,
free draining gravel provides a superb
base for this low cropping Syrah.

The 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. During primary
alcoholic fermentation 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 a stainless steel tank and a small
amount of seasoned French oak. It was
then gently extracted from oak and
tank, blended and carefully prepared for
bottling.

Wine analysis:

Alcohol 12.5%v/v, Acidity 4.7g/litre,
pH 3.64

Food match:

Well matched with wild duck or
venison.



Senior Winemaker Hamish Clark

Red Winemaker Kyle Thompson

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

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