

Vintage 2017

17

2017 SAINT CLAIR JAMES SINCLAIR MALBEC

**DARK BOYSENBERRY AND EXOTIC DARK
FRUITS WITH TOASTY OAK**

Colour:

Dark dense ruby core with purple highlights.

Aroma:

Dense heady floral aromas, violet and a hint of leather.

Palate:

Typical Malbec fruits, exotic dark fruits with boysenberry, fruits and pips, wild brambly fruits and sweet savoury notes. A lightly powdered talcum powder like texture, warm spice and a toasty 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 in the winegrowing district of Hawke's Bay. The vigour moderating, free draining gravel provides a superb base for this low cropping Malbec. These vineyard sites have ideal ripening conditions for

achieving the intense aromatics and dense structure ripe Malbec 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. It 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 its gross lees to old seasoned French oak. It underwent malolactic fermentation for six months and then gently extracted from oak, blended and carefully prepared for bottling.

Wine analysis:

Alcohol 12%v/v, Acidity 5.0g/litre, pH 3.66

Food match:

Well matched with a seared medium rare Ribeye steak.



Senior Winemaker Hamish Clark

Red Winemaker Kyle Thompson

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