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Saint Clair Marlborough Origin Pinot Noir

Rich and dark with a medley of berry fruit flavours and a long persistent finish.

Colour:
Dark garnet.

Aroma:
Aromas of mixed dark fruits, fresh cherries with a hint of prunes and spice.

Palate:
A rich palate with a lovely fine structure displaying a medley of berry fruit flavours, cedar, spice and a long persistent finish incorporating flavours of freshly ground coffee beans and toasty oak.

Ageing Potential:
Drinking beautifully from release date, this wine can be enjoyed young or with careful cellaring will mature into a more complex wine that can be enjoyed for the next five years.

Viticulture:
The fruit was sourced from a number of specifically chosen low cropping vineyards from the Southern Valleys region of the Wairau Plain. Leading up to harvest each vineyard was closely monitored and tasted to determine when the flavours were at their optimum and harvested in the cool of the morning.

Winemaking:
At the winery each batch (or vineyard) was held cold for five days prior to fermentation to help with colour and flavour extraction. The juice was then inoculated with yeast for the primary alcoholic fermentation and hand plunged up to eight times daily during the height of fermentation. When dry each batch was pressed to tank, settled and then racked off gross lees to either stainless steel tanks or a mixture of new and older seasoned French oak. The wine underwent 100 per cent malolactic fermentation before being blended, fined, lightly filtered and gently prepared for bottling.

Wine Analysis:
Alcohol 13.5% v/v
Titratable Acidity 5.7g/litre
pH 3.59

Food Match:
Well matched with spring lamb.

Senior Winemaker
Hamish Clark

Red Winemaker
Kyle Thompson

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