

# PIONEER BLOCK 10

## TWIN HILLS PINOT NOIR

Named after the two hills that line the sides of the Omaka Valley where this vineyard is nestled.

### BLOCK: 10

### REGION:

Omaka Valley which is part of the Southern Valleys sub-region of Marlborough.

### TERROIR:

**Soils:** Compact, clay rich, vigour moderating soils.

**Topography:** Flat within a small open valley.

**Climate:** A warm site with higher temperature days and cooler nights than average in Marlborough.

### REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

The vines are planted in the Omaka Valley which consists of clay rich, compact soil. This terrior is conducive to growing top quality Pinot Noir as it achieves good fruit tannin development and concentrated flavours.

### VITICULTURE:

Predominantly sourced from a single vineyard in the heart of the Omaka Valley. The fruit was carefully monitored during ripening and harvested in the cool of the evening at maximum flavour maturity and physiological ripeness. This is a blend of Dijon clone 114 and Dijon clone 667 with a whole cluster component of 14 per cent.

### COLOUR:

Deep red core with purple tinged rim.

### AROMA:

Dark ripe boysenberries and sun warmed plums with a hint of floral perfume, vanilla and coffee.

### PALATE:

Dark and brooding displaying concentrated dark fruit flavours Damson plums and generous velvety texture with a lasting finish.

### AGEING:

Perfect for drinking immediately this wine will continue to develop for another five years from vintage date or beyond.

### WINEMAKING:

When the fruit had reached full physiological ripeness and maximum flavour maturity it was harvested. At the winery the fruit was cold soaked for five days prior to fermentation to help extract maximum flavor and colour and 14 per cent whole cluster bunches were added to the fermentation to add a stems component and another layer of complexity. The two Dijon clones 114 and 667 were fermented separately and during the peak of fermentation the tanks were plunged up to eight times in a 24 hour period. At dryness the wine was pressed to tank then racked off gross lees to a mixture of 35 per cent new French oak and older seasoned 225 litre French oak barriques. During maturation the barrels were regularly tasted until the right balance was achieved (ten months). During this time the young wine completed malolactic fermentation. The wine was then carefully extracted from oak, blended and prepared for bottling.

### WINE ANALYSIS:

Alcohol 13.5% v/v, Titratable Acidity 5.9g/litre, pH 3.43

### FOOD MATCH:

Ideally matched with lamb rack served with mushroom sauce and creamy mashed potatoes.



**SENIOR WINEMAKER**  
Hamish Clark

**RED WINEMAKER**  
Kyle Thompson

### CONTACT

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