

# PIONEER BLOCK 15

## STRIP BLOCK PINOT NOIR

The Strip Block is named after a unique, narrow strip of aged, de-vigorating soils at the base of the southern foothills of the lower Waihopai Valley.

### BLOCK: 15

### REGION:

Lower Waihopai Valley directly west of the township of Blenheim.

### TERROIR:

**Soils:** Clay based.

**Topography:** Even flat site with a very slight northerly aspect.

**Climate:** Warm daytime temperatures with cool nights.

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

The clay based soil provides a vigour-moderating environment conducive to growing top quality Pinot Noir.

### VITICULTURE:

Predominantly sourced from a single vineyard near the Waihopai Valley Valley using clone 115 with 17 per cent whole cluster added to the fermentation.

### COLOUR:

Dense ruby core with a thin purple rim.

### AROMA:

A complicated nose with perfumed spicy aromas incorporating fresh boysenberry, black olive brine, sandalwood and wild flowers.

### PALATE:

Full bodied and complex with flavours of boysenberries, blueberries and a touch of earthy grilled beetroot. The texture is silky smooth with a delicious toasted oak finish.

### AGEING:

Perfect for drinking immediately this wine will continue to develop for the next five years from vintage date.

### WINEMAKING:

The fruit was harvested when it had reached full physiological ripeness and maximum flavour maturity. At the winery the fruit was held cold for five days prior to fermentation to help extract maximum flavour and to enhance colour stability. Specially selected cultured yeast were used to carry out the primary alcoholic fermentation during which the fermenting must was hand plunged up to six times daily at the peak of fermentation. 17 per cent whole cluster bunches were also added to the fermentation to add a stems component and another layer of complexity. At dryness the wine was pressed, then racked off gross lees to a mixture of 36 per cent new French oak and older seasoned 225 liter oak barriques. During maturation the barrels were regularly tasted until the right balance was achieved (ten months). During this time in oak, 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 5.7g/litre, pH 3.55

### FOOD MATCH:

Best matched with game or lamb dishes served with mushrooms or rich savoury sauce.



**SENIOR WINEMAKER**  
Hamish Clark

**RED WINEMAKER**  
Kyle Thompson

## CONTACT

Neal & Judy Ibbotson, Saint Clair Family Estate  
Cnr Rapaura and Selmes Roads, Marlborough, New Zealand  
PO Box 920, Blenheim, New Zealand  
Freephone (NZ Only) 0800 282 111 Phone +64 (0)3 578 8695 Fax +64 (0)3 578 8696  
Email: wine@saintclair.co.nz www.saintclair.co.nz