

Saint Clair Vicar's Choice Sauvignon Blanc

A classic example of Marlborough Sauvignon Blanc, with flavours of passionfruit, preserved lemon and grapefruit.

Colour:

Pale straw with green hues.

Aroma:

Lifted aromas of passionfruit and flint combined with refreshing lemon-balm notes.

Palate:

Light bodied and fresh with typical Marlborough flavours of passionfruit, preserved lemon and grapefruit. Subtle flint and salty mineral notes lead to a long, silky lingering finish.

Ageing Potential:

Perfect for drinking immediately, this Sauvignon Blanc will be at its best over the next two years.

Winemaking and Viticulture:

The vines were pruned using three or four cane vertical shoot positioning. Each vineyard's yield is managed appropriately and is dependent upon the ability to ripen clean, quality grapes to their desired flavour spectrum.

Fruit was sourced from several vineyards within different sub-regions throughout Marlborough including the classic Rapaura area, lower Wairau and the Brancott Valley. The fruit was carefully monitored throughout maturity and was harvested upon reaching optimum flavour development and ripeness. Transported to the winery with haste and pressed off with minimal skin contact, the resulting juice was cool fermented in stainless steel to retain freshness and varietal flavours.

Wine Analysis:

Alcohol 12.5% v/v
Residual sugar 4.4g/L
Acidity 7.3g/litre
pH 3.34

Food Match:

A perfect match for any fresh seafood.

Vegan/Vegetarian friendly:

Yes.



Senior Winemaker
Stewart MacLennan

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Contact

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