

Saint Clair Vicar's Choice Sauvignon Blanc Bubbles

A vivacious sparkling wine with classic Marlborough Sauvignon Blanc flavours enlivened with effervescence.

Colour:

Pale straw with green hues.

Aroma:

Lifted aromas of blackcurrant bud, freshly cut capsicum, passionfruit and citrus blossom.

Palate:

Fresh stone fruit, citrus and gooseberry with an elegant mineral note enhanced by an effervescent sparkle. A refreshing and lively wine.

Ageing Potential:

Perfect for drinking now and will retain freshness for the next three years.

Viticulture:

The Sauvignon Blanc fruit was harvested from vineyard sites in the Wairau Valley of Marlborough. These vineyards were selected especially for the suitability of the characteristic flavours of their grapes to the production of a sparkling style wine.

Winemaking:

The grapes were transported quickly to the winery and pressed off their skins immediately to minimise skin contact. The juice was then cool fermented in stainless steel to retain freshness and varietal character. The finished wine was carbonated to enliven the flavours and add an attractive sparkle.

Wine Analysis:

Alcohol 12.5% v/v
Residual sugar 9.9g/L
Acidity 7.5g/litre
pH 3.23

Food Match:

Enjoy on its own as a celebration or with canapés or seafood.

Vegan/Vegetarian friendly:

Yes.



Senior Winemaker

Stewart MacLennan

Senior Winemaker

Hamish Clark

Contact

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