Saint Clair Origin Gimblett Gravels Merlot

Flavours of wild blackberries, spice and toasty oak.

Colour:

Dense ruby red with a purple rim.

Aroma:

Dark black fruits with chocolate aromas and mixed Christmas cake spice, new leather and toasted oak.

Palate:

Rich and full-bodied Merlot with layered flavours of mixed ripe berries, wild blackberries and blackcurrants. Generous on the palate with subtle fruit sweetness, a silky tannin structure and a long toasty finish.

Ageing Potential:

This wine is drinking well now and will continue to develop for up to five years from vintage date.

Viticulture:

The outstanding fruit was sourced from certain selected vineyards on the Gimblett Gravels winegrowing district in Hawke's Bay. The vigour moderating, free draining gravel based soils provide a superb base for the low cropping Merlot. These vineyard sites have ideal ripening conditions for achieving the ripe berry aromatics and balanced tannin structure that Saint Clair Merlot exhibits. The fruit was carefully monitored during ripening

and harvested in the cool evening at maximum flavour maturity and physiological ripeness.

Winemaking:

Grapes were de-stemmed into small stainless steel fermenters for a fiveday cold soak to help maximise flavour and colour extraction. When fermentation commenced the wine was hand plunged and occasionally pumped over to gently extract flavour, colour and tannin. Following primary fermentation the young wine was kept in contact with skins and tasted daily until the right extraction and balance was achieved. Once pressed and settled the wine was then racked to seasoned French oak where it underwent secondary fermentation (malolactic fermentation). When the right balance was achieved after ageing on light lees the wine was fined, balanced and carefully prepared for bottling.

Wine Analysis:

Alcohol 13% v/v Titratable Acidity 5.7g/litre pH 3.54

Food Match:

Well matched with red meat dishes such as fillet steak and seasonal vegetables.

Red Winemaker Kyle Thompson

Senior Winemaker

Hamish Clark

