

Vintage 2018

18

2018 SAINT CLAIR JAMES SINCLAIR CHARDONNAY

**DISTINCTIVE MARLBOROUGH SAUVIGNON
BLANC STYLE FULL OF TROPICAL AND
HERBAL CHARACTERS.**

Colour:

Pale gold

Aroma:

Fragrant spice and toasted bready notes combined with tropical melon, papaya and panna cotta.

Palate:

A round, generous and complex wine with an elegant structure and refined finish. The palate displays ripe tropical mango characters, rich crème brûlée with fresh acidity.

Ageing potential:

Drinking beautifully now, this wine will continue to evolve and gain complexity over at least the next five years.

Winemaking & Viticulture:

Predominantly harvested from Saint Clair's exceptional vineyard in the Awatere Valley of Marlborough. The grapes were pressed and the juice only briefly settled so that the fermentation contained some grape solids which create interest and texture in the resulting wine. The juice was inoculated with a selected yeast strain, then transferred to 100 per cent French oak barriques for fermentation and aging. The wine underwent malolactic fermentation and was left on lees for ten months, with regular stirring in the first few months of aging. Barrels were hand selected for this blend, the wine removed from oak, then lightly fined with fresh skim milk, filtered and bottled.

Wine analysis:

Alcohol 13.0%v/v, Residual sugar 2.8g/litre, Acidity 5.6g/litre, pH 3.50

Food match:

A perfect accompaniment for crispy skinned tender baked chicken drumsticks.

Vegetarian friendly



Senior Winemaker Stewart MacLennan

Senior Winemaker Hamish Clark

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