

Vintage 2018

18

2018 SAINT CLAIR JAMES SINCLAIR PINOT NOIR

**FULL BODIED, FINE TEXTURED, FRUIT DRIVEN
STYLE WITH SPICED CHERRY, REDCURRANT
AND SAVOURY CHARACTERS**

Colour:

Garnet red.

Aroma:

Pronounced and aromatic with aromas of spiced cherry, redcurrants and savoury notes.

Palate:

Bright and full bodied with flavours of ripe raspberries and red cherry. The fine juicy tannin structure creates a long finish incorporating hints of coffee bean and vanilla.

Ageing potential:

A Pinot Noir made to be enjoyed in its youth but if cellared carefully will grow and mature in complexity for three years or beyond.

Viticulture:

Carefully selected fruit from vineyards within the Southern Valleys sub-region of Marlborough were chosen for this James Sinclair Pinot Noir. This region is renowned for low cropping vineyards on clay based soils. These soils, combined with a long ripening season provide ideal conditions for the development of concentrated flavours and ripe tannins.

Winemaking:

Once the fruit was received at the winery each vineyard batch was held cold for five days prior to fermentation to help with maximum aroma and flavour extraction. Primary alcoholic fermentation was carried out through the use of cultured yeasts, and during the height of fermentation the fermenting must was hand plunged up to eight times daily. Once dry, each batch was pressed to tank, settled and then racked off lees to stainless steel tanks and a mixture of older seasoned French oak. The wine underwent 100 per cent malolactic fermentation during aging before being blended, fined, lightly filtered and gently prepared for bottling.

Wine analysis:

Alcohol 13.5%v/v, Acidity 5.0g/litre, pH 3.64

Food match:

Well matched with duck breast and red fruit reductant.



Senior Winemaker Hamish Clark

Red Winemaker Kyle Thompson

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