

Vintage 2018

18

2018 SAINT CLAIR JAMES SINCLAIR SAUVIGNON BLANC

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

Colour:

Pale straw.

Aroma:

Lifted aromas of tropical papaya, green nettle and blackcurrant.

Palate:

Intense flavours of ripe passionfruit combined with a herbaceous thread and mineral sea salt notes.

Ageing potential:

Drinking beautifully now and will be at its best over the next two years.

Winemaking & Viticulture:

Fruit was sourced from a selection of premium vineyards located in the Dillons Point area of the lower Wairau Valley, at the mouth of the Wairau River. These vineyards are planted on floodplains, rich in nutrients, producing wines with heightened expression. Each vineyard block was harvested at optimum flavour maturity and physiological ripeness. Grapes were transported to the winery quickly and pressed off immediately to minimise skin contact. After cold settling the juice from each batch was fermented at cool temperatures using selected yeast strains. Each batch was assessed for quality and only the best components were selected for this James Sinclair blend.

Wine analysis:

Alcohol 13.0%v/v, Residual sugar 2.7g/litre, Acidity 7.2g/litre, pH 3.35

Food match:

Perfectly matched with fresh seafood.



Senior Winemaker Stewart MacLennan

Senior Winemaker Hamish Clark

SAINT CLAIR VINEYARD KITCHEN
CNR RAPAURA & SELMES ROADS, MARLBOROUGH
NEW ZEALAND, FREEPHONE (NZ ONLY) 0800 317 319
PHONE/FAX +64 (0)3 570 5280
CELLARDOOR@SAINTCLAIR.CO.NZ, WWW.SAINTCLAIR.CO.NZ

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