

PIONEER BLOCK 10

TWIN HILLS CHARDONNAY

An elegant French barrique fermented Chardonnay with flavours of fresh nectarine, spice and hazelnut.

BLOCK: 10

REGION:

Fruit was predominantly sourced from the valley between twin peaks in Marlborough's Southern Valleys sub-region.

TERROIR:

Soils: Clay based alluvial.

Topography: Flat and level vineyard site in the valley below low-lying foothills.

Climate: Warm days and cool nights creating diurnal temperature changes.

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

This is a warmer site than in other areas of Marlborough with good diurnal temperature changes which contributes to greater retention of fruit flavours.

VITICULTURE:

Grown on clay-based soils, the vines are Mendoza and Burgundian Clone 95. The vines were monitored carefully during ripening and fruit was harvested at maximum flavour maturity and physiological ripeness.

WINEMAKING:

The fruit was partially handpicked and whole bunch pressed to ensure the vineyard characters and fruit flavours were preserved. The juice was barrel fermented in French and American oak (50 per cent new oak barrels, 20 per cent second fill and 30 per cent third fill) using selected yeast strains. The wine underwent malolactic fermentation, followed by 10 months aging on yeast lees with regular stirring. Only the best barrels were selected for the Twin Hills Pioneer Block wine.

COLOUR:

Pale gold.

AROMA:

Fresh nectarine, vanilla, roasted hazelnut and aromatic spiced oak.

PALATE:

The palate is elegant and complex with flavours of stone fruit, a hint of citrus, toasted hazelnut and spice. Ten months maturation on lees in oak barrels has created a rich creaminess and fine tannin structure.

AGEING:

This wine will continue to evolve and develop complexity over the next five years and beyond.

WINE ANALYSIS:

Alcohol 13.0% v/v, Residual sugar 1.3g/litre
Acidity 5.6g/litre, pH 3.48

FOOD MATCH:

Seared chicken breast with pine nut salad.

VEGETARIAN FRIENDLY:



SENIOR WINEMAKER
Stewart Maclellan

SENIOR WINEMAKER
Hamish Clark

CONTACT

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