

Vicar's Choice Pinot Noir

Fruit driven, easy drinking Pinot Noir with ripe red fruits and toasty oak.

Colour:

Garnet red.

Aroma:

Aromas of fresh ripe fruit, blackcurrants and warm toast.

Palate:

A fruit driven and approachable style with black fruits, blackberry, cherries and crushed thyme. Fine grained tannins create a silky mouthfeel and the finish is clean and lingering.

Ageing Potential:

Drinking well upon release this wine can be enjoyed young and will continue to mature and develop complexity for the next three to five years.

Viticulture:

The fruit was sourced from a number of specifically chosen low cropping vineyards planted in the Southern Valleys region of Marlborough.

Leading up to harvest each vineyard was closely monitored and tasted to determine when the flavours were at their optimum and then harvested in

the cool of the morning.

Winemaking:

At the winery each batch (or vineyard) was held cold for five days prior to fermentation to help with colour and flavour extraction. The juice was then inoculated with yeast for the primary alcoholic fermentation and hand plunged up to eight times daily during the height of fermentation. When dry each batch was pressed to tank, settled and then racked off gross lees to either stainless steel tanks with seasoned French oak or older French barrels. The wine underwent 100 per cent malolactic fermentation before being blended, fined, lightly filtered and gently prepared for bottling.

Wine Analysis:

Alcohol 13.5% v/v

Acidity 5.1g/litre

pH 3.65

Food Match:

Perfect with smoked salmon, new potatoes and fresh summer salad.



Senior Winemaker

Hamish Clark

Senior Winemaker

Kyle Thompson

Contact

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