

# **PIONEER BLOCK 9** BIG JOHN RIESLING

The name of this wine reflects its six foot ten inch vineyard owner John Walsh, affectionately known in viticultural circles as Big John.

## BLOCK: 9

**REGION**:

Woodbourne, Wairau Valley.

#### **TERROIR**:

**Soils:** Even, free draining alluvial soils of moderate fertility.

**Topography:** Relatively flat with the property divided by a small tributary of the Fairhall River. The vineyard sits 40m above sea level.

**Climate:** Located within the valley floor this block enjoys high sunshine hours and is exposed to the prevailing dry North West winds which assists with keeping disease pressures low.

## REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

Moderated vigour from the older alluvial soils sees a relatively slow ripening phase giving good flavour concentration, distinct citrus and mineral notes and excellent fruit weight on the palate.

### **VITICULTURE:**

Two cane vertical shoot positioning (VSP), irrigated when necessary. Grapes were hand-picked when exhibiting desired flavours.

## WINEMAKING:

The grapes were lightly whole bunch pressed and the free run juice was briefly settled then fermented at cool temperatures with a selected yeast strain to enhance aromatics. The must was tasted daily and the fermentation stopped when the residual sugar perfectly balanced the natural acidity. The wine was racked off yeast lees, stabilized, filtered and bottled, with no fining or adjustments.

## COLOUR:

Pale lemon.

#### AROMA:

An elegant wine with fragrant mandarin, grapefruit blossom, lime zest and mineral.

## PALATE:

A luscious palate of ripe mandarin, Meyer lemon and lime zest. Layered with citrus blossom and mineral notes, this wine has great length with just a hint of sweetness on the finish.

## AGEING:

This wine will improve with careful cellaring for at least five years from the vintage date.

#### WINE ANALYSIS:

Alcohol 9.5% v/v, Residual sugar 45g/L, Acidity 10.1g/litre, pH 2.73

#### **FOOD MATCH:**

Enjoy on its own as an aperitif or with Asian spiced pork.

## **VEGETARIAN FRIENDLY**



#### SENIOR WINEMAKER Stewart Maclennan

CONTACT

#### SENIOR WINEMAKER Hamish Clark

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