

Vintage 2019

19

2019 SAINT CLAIR JAMES SINCLAIR MALBEC

**EXOTIC DARK FRUITS AND SPICE WITH A HINT
OF CHOCOLATE AND TOASTY OAK.**

Colour:

Deep ruby red.

Aroma:

Exotic aromatic aromas of spice and floral blossom.

Palate:

Dense black fruits with spices and floral like flavours combine with a chocolate note and toasted oak on the finish.

Ageing potential:

Perfect for drinking immediately this wine will continue to develop and delight for at least five years from vintage date.

Viticulture:

The outstanding fruit was sourced from vineyards in the Gimblett Gravels winegrowing district of Hawke's Bay. The vigour moderating, free draining gravel provides a superb base for this low cropping Malbec. These vineyard sites have ideal ripening conditions for achieving the intense aromatics and dense structure ripe Malbec can give. The fruit was carefully monitored during ripening and harvested in the cool evening at maximum flavour maturity and physiological ripeness.

Winemaking:

The fruit was held cold for four days prior to ferment to help extract maximum flavour and to enhance colour stability. It was inoculated to carry out the primary alcoholic fermentation during which the fermenting must was hand plunged up to four times daily. When dry the young wine was pressed and then racked off its gross lees to new and seasoned French oak. It underwent malolactic fermentation for six months, and remained on lees for 10 months. The wine was gently extracted from oak, blended and carefully prepared for bottling.

Wine analysis:

Alcohol 13.0%v/v, Acidity 6.0g/litre, pH 3.69

Food match:

Well matched with peppered fillet steak served with parsley potatoes.

Allergens:

Sulphites

Vegan friendly



Senior Winemaker Hamish Clark

Senior Winemaker Kyle Thompson

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