

Vintage 2019

19

2019 SAINT CLAIR JAMES SINCLAIR PINOT NOIR

**FRESH FRUIT DRIVEN STYLE WITH RIPE
BERRY FRUITS, SPICE AND SAVOURY OAK.**

Colour:

Cherry red .

Aroma:

Bright aromatics of ripe berry fruits and warm spices.

Palate:

The palate is complex, with layers of blackberry and ripe Omega plums. Savoury oak mingles on the palate and carries through to give a textured finish.

Ageing potential:

Drinking beautifully from release date this wine can be enjoyed young or with careful cellaring will mature into a more complex wine that can be enjoyed for the next five years.

Viticulture:

The fruit was sourced from a number of specifically chosen low cropping vineyards from the Southern Valleys region of the Wairau Plain. Leading up to harvest each vineyard was closely monitored and tasted to determine when the flavours were at their optimum and harvested in the cool of the morning.

Winemaking:

At the winery each batch 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 or a mixture of new and older seasoned French oak. 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 5.7g/litre, pH 3.49

Food match:

Well matched with lightly smoked fresh salmon with lemon aioli and a spinach salad.

Vegan friendly



Senior Winemaker Hamish Clark

Senior Winemaker Kyle Thompson

SAINT CLAIR VINEYARD KITCHEN
CNR RAPAU & 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

SAINT CLAIR
FAMILY ESTATE