

Saint Clair Origin Sauvignon Blanc

Flavours of passionfruit, grapefruit and blackcurrant with a salty minerality.

Colour:

Pale straw.

Aroma:

Tropical notes of passionfruit, grapefruit and blackcurrant combine with herbaceous characters and a subtle salty note.

Palate:

Rich and weighty with pungent flavours of passionfruit and fresh grapefruit along with green notes of nettle and capsicum. A salty minerality leads to a long lingering finish.

Ageing Potential:

Perfect for drinking immediately, this wine will be at its best over the next two to three years.

Winemaking & viticulture:

Fruit was sourced from a selection of vineyards located predominantly in the lower Wairau sub-region. This is what Saint Clair regards as Marlborough's best sub-region for Sauvignon Blanc, producing wines with heightened expression. Each vineyard block was harvested at optimum flavour maturity and physiological ripeness. Grapes were transported to the winery quickly and pressed off immediately to minimise skin contact. After cold settling the juice from each batch was fermented at cool temperatures using selected yeast strains. Each batch was assessed for quality and only the best components were selected for this 'Origin' blend.

Wine Analysis:

Alcohol 13.0% v/v
Residual sugar 2.3g/L
Acidity 6.9g/litre
pH 3.21

Food Match:

A perfect match for any freshly prepared shellfish.

Vegetarian Friendly



Senior Winemaker

Stewart MacLennan

Senior Winemaker

Hamish Clark

Contact

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