

Vintage 2019

19

2019 SAINT CLAIR JAMES SINCLAIR SYRAH

ELEGANT, PERFUMED AND EXOTIC WITH
FLAVOURS OF RIPE BLACKBERRIES AND
BLACK CHERRY.

Region:

Gimblett Gravels winegrowing district,
Hawke's Bay.

Colour:

Deep ruby red with a thin purple rim.

Aroma:

Perfumed with exotic aromas and
savoury notes.

Palate:

A full and round palate loaded with
flavours of juicy dark fruit, a silky
structure and a subtle toasty note on
the finish.

Ageing potential:

Perfect for drinking immediately
this wine will continue to develop
and delight for over three years from
vintage date.

Viticulture:

The outstanding fruit was sourced
from vineyards within the Gimblett
Gravels winegrowing district of
Hawke's Bay. The vigour moderating,
free draining gravel provides a superb
base for this low cropping Syrah.
The vineyard site has ideal ripening

conditions for achieving the intense
aromatics and delicate structure
that Syrah 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. During primary
alcoholic fermentation the fermenting
must was hand plunged up to four
times daily. When dry the young
wine was pressed and then racked off
gross lees to seasoned French oak and
a small amount of new French oak
for 6 months maturation. It was then
gently extracted from oak, blended and
carefully prepared for bottling.

Wine analysis:

Alcohol 13.0%v/v, Acidity 5.9g/litre,
pH 3.57

Food match:

Well matched with chargrilled ribeye
steak and chunky salted roast potatoes.

Vegan friendly



Senior Winemaker Hamish Clark

Senior Winemaker Kyle Thompson

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