

Saint Clair Omaka Reserve Pinot Noir

Elegant, aromatic and perfectly balanced.

Colour:

Deep ruby core with a thin purple tinged rim.

Aroma:

Aromatic floral and savoury notes combined with ripe dark berry aromas.

Palate:

A rich and complex palate showing dried fruit characters of orange zest and currants combined with fresh dark berries and a delicate tannin structure. The finish is long and lingering incorporating characters of black olives, chocolate and vanilla with a toasted oak lift.

Ageing Potential:

This wine is drinking beautifully now or with careful cellaring will mature into a more complex wine that can be enjoyed for the next 8 to 10 years or beyond.

Viticulture:

Sourced from a single vineyard in the Delta region within the Southern Valleys sub-region of Marlborough. A naturally low cropping vineyard that produces tight bunches with small berries which intensifies the flavour and concentration of the wine. This wine contains clones 115 and a whole cluster component of 8 per cent. The vineyard was harvested at the optimum ripeness and flavour profile.

Winemaking:

The fruit was harvested when it had reached full physiological ripeness and maximum flavour maturity. At the winery

the fruit was held cold for five days prior to fermentation to help extract maximum flavour and to enhance colour stability.

8 per cent whole cluster bunches were added to the fermentation to add a stems component and another layer of complexity. Specially selected cultured yeast were used to carry out the primary alcoholic fermentation, during which the fermenting must was hand plunged up to six times daily at the peak of fermentation. At dryness the wine was pressed, then racked off gross lees to a mixture of 25 per cent new French oak and older seasoned 225 litre oak barriques.

During maturation the barrels were regularly tasted until the right balance was achieved (eleven months). During this time in oak, the young wine completed malolactic fermentation. The wine was then carefully extracted from oak, blended and prepared for bottling.

Wine Analysis:

Alcohol 13.5% v/v
Acidity 5.6g/litre
pH 3.6

Food Match:

Match with herb crusted rack of lamb with green bean and olive salad with new season potatoes.

Vegetarian Friendly



Senior Winemaker

Hamish Clark

Senior Winemaker

Kyle Thompson

Contact

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