

PIONEER BLOCK 15

STRIP BLOCK PINOT NOIR

The Strip Block is named after a unique, narrow strip of aged, de-vigorating soils at the base of the southern foothills of the lower Waihopai Valley.

BLOCK: 15

REGION:

Lower Waihopai Valley directly west of the township of Blenheim.

TERROIR:

Soils: Clay based.

Topography: Even flat site with a very slight northerly aspect.

Climate: Warm day time temperatures with cool nights.

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

The clay based soil provides a vigour-moderating environment conducive to growing top quality Pinot Noir.

VITICULTURE:

Sourced from a single vineyard near the Waihopai Valley using clone 115 with 15 per cent whole cluster added to the fermentation.

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. 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. 15 per cent whole cluster bunches were also added to the fermentation to add a stems component

and another layer of complexity. At dryness the wine was pressed, then racked off gross lees to a mixture of 33 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.

COLOUR:

Dense ruby core with a thin light rim.

AROMA:

Complex aromas of summer red berries with notes of coffee and vanilla.

PALATE:

Full bodied and fruit driven with flavours of plum and red berries layered with coffee, vanilla and black olive brine. The texture is silky smooth with toasted oak on the finish.

AGEING:

Perfect for drinking immediately this wine will continue to develop for the next five years from vintage date.

WINE ANALYSIS:

Alcohol 13.5% v/v, Acidity 5.3g/litre, pH 3.68

FOOD MATCH:

Well matched with crispy duck breast with sage and thyme.

VEGETARIAN FRIENDLY



SENIOR WINEMAKER
Hamish Clark

RED WINEMAKER
Kyle Thompson

CONTACT

Neal & Judy Ibbotson, Saint Clair Family Estate
Cnr Rapaura and Selmes Roads, Marlborough, New Zealand
PO Box 920, Blenheim, New Zealand
Freephone (NZ Only) 0800 282 111 Phone +64 (0)3 578 8695 Fax +64 (0)3 578 8696
Email: wine@saintclair.co.nz www.saintclair.co.nz