

# PIONEER BLOCK 5

## BULL BLOCK PINOT NOIR

**Bull Block is named after the stud Jersey bulls that previously grazed on this vineyard site.**

### BLOCK: 5

### REGION:

Omaka Valley, south west of Blenheim township.

### TERROIR:

**Soils:** Aged silt loams over clay loam sub-soil.

**Topography:** Flat.

**Climate:** A diurnal shift with very warm days followed by cool nights.

### REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

Warmer days and cooler nights with clay rich vigour-moderating soils all contribute to small berries which give this wine power, concentration and intensity.

### VITICULTURE:

The fruit was sourced predominantly from a single vineyard in the heart of the Omaka Valley, from 100 per cent clone 10/5. This vineyard is traditionally harvested later in the season allowing a long ripening period which increases the intensity of flavours.

### WINEMAKING:

The fruit was harvested when it 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 enhance colour stability. Cultured yeast were selected to carry out primary alcoholic fermentation during which the fermenting must was

hand plunged up to six times daily. At dryness the wine was pressed from skins, 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 (11 months in oak). During its time in oak, the young wine completed malolactic fermentation. The wine was then gently and carefully extracted from oak, blended and prepared for bottling.

### COLOUR:

Garnet red core with a thin light rim.

### AROMA:

A pretty aromatic bouquet showing ripe dark bramble notes with toasty aromas.

### PALATE:

Fresh red fruit, raspberry, red cherry and wild blackberry with a rich round structure and toasty oak on the lingering finish.

### AGEING:

Perfect for drinking immediately this wine will continue to develop for a further five years from vintage date and beyond.

### WINE ANALYSIS:

Alcohol 13.5% v/v, Acidity 6g/litre, pH 3.45

### FOOD MATCH:

An ideal match with roasted rack of lamb with garlic, mustard and thyme.

### VEGETARIAN FRIENDLY



**SENIOR WINEMAKER**  
Hamish Clark

**RED WINEMAKER**  
Kyle Thompson

### CONTACT

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