

Vintage 2020

20

2020 SAINT CLAIR JAMES SINCLAIR CHARDONNAY

ELEGANT AND WELL STRUCTURED WITH
FLAVOURS OF NECTARINE AND A SUBTLE
SPICE NOTE.

Colour:

Pale gold

Aroma:

Fragrant spice and toasted bready notes combined with ripe nectarine, peach and a hint of lemon rind.

Palate:

A round, generous and complex wine with an elegant structure and refined finish. The palate displays flavours of stone fruit and citrus with a subtle oak character.

Ageing potential:

Drinking beautifully now, this wine will continue to evolve and gain complexity over at least the next five years.

Winemaking & Viticulture:

Predominantly harvested from Saint Clair's exceptional vineyard in the Awatere Valley of Marlborough.

The grapes were pressed and the juice only briefly settled so that the fermentation contained some grape solids which create interest and texture in the resulting wine. The juice was inoculated with a selected yeast strain, then a portion transferred to French oak barriques for fermentation and aging. The wine underwent malolactic fermentation and was left on lees for seven months, with regular stirring in the first few months of aging. Barrels were hand selected for this blend, the wine removed from oak, filtered and bottled, with no fining or adjustments.

Wine analysis:

Alcohol 13.0%v/v, Residual sugar 4.9g/litre, Acidity 5.4g/litre, pH 3.37

Food match:

A perfect accompaniment for crispy skinned tender baked chicken drumsticks.

Vegan friendly



Senior Winemaker Stewart MacLennan

Senior Winemaker Hamish Clark

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