Vintage 2020



2020 SAINT CLAIR JAMES SINCLAIR MALBEC

Boysenberry and exotic spice with a hint of dark cocoa and toasty oak

Colour:

Deep ruby red.

Aroma:

Dark and aromatic with notes of ripe purple boysenberry and exotic spice.

Palate:

Full and robust with flavours of dense dark boysenberry and spice combined with dark cocoa notes and a toasted oak finish.

Ageing potential:

Perfect for drinking immediately this wine will continue to develop and delight for at least five years from vintage date.

Viticulture:

The outstanding fruit was sourced from vineyards in the Gimblett Gravels winegrowing district of Hawke's Bay. The vigour moderating, free draining gravel provides a superb base for this low cropping Malbec. These vineyard sites have ideal ripening conditions for achieving the intense aromatics and dense structure ripe Malbec 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. It was inoculated to carry out the primary alcoholic fermentation during which the fermenting must was hand plunged up to four times daily. When dry the young wine was pressed and then racked off its gross lees to new and seasoned French oak. It underwent malolactic fermentation for six months, and remained on lees for 10 months. The wine was gently extracted from oak, blended and carefully prepared for bottling.

Wine analysis:

Alcohol 12.0%v/v, Acidity 6.0g/litre, pH 3.44

Food match:

Well matched with peppered fillet steak served with parsley potatoes.

Allergens:

Sulphites

Vegetarian friendly



Senior Winemaker Hamish Clark

Senior Winemaker Kyle Thompson

