Vintage 2020



# 2020 SAINT CLAIR JAMES SINCLAIR PINOT NOIR

FULL BODIED FRUIT DRIVEN STYLE WITH CHARACTERS OF DARK CHERRY, COCOA AND COFFEE BEAN.

## Colour:

Garnet red.

### Aroma:

Pronounced aromas of dark cherry with crushed dried thyme and subtle raspberry notes.

### Palate:

A dark palate of cocoa and coffee bean combined with juicy flavours of ripe black cherry and a silky powdered tannin structure.

## Ageing potential:

A Pinot Noir made to be enjoyed in its youth but if cellared carefully will grow and mature in complexity for three years or beyond.

## Viticulture:

Carefully selected fruit from vineyards within the Southern Valleys sub-region of Marlborough were chosen for this James Sinclair Pinot Noir. This region is renowned for low cropping vineyards on clay based soils. These soils, combined with a long ripening season provide ideal conditions for the development of concentrated flavours and ripe tannins.

## Winemaking:

Once the fruit was received at the winery each vineyard batch was held cold for five days prior to fermentation to help with maximum aroma and flavour extraction. Primary alcoholic fermentation was carried out through the use of cultured yeasts, and during the height of fermentation the fermenting must was hand plunged up to eight times daily. Once dry, each batch was pressed to tank, settled and then racked off lees to stainless steel tanks and a mixture of older seasoned French oak. The wine underwent 100 per cent malolactic fermentation during aging before being blended, fined, lightly filtered and gently prepared for bottling.

# Wine analysis:

Alcohol 13.0%v/v, Acidity 5.7g/litre, pH 3.52

#### Food match:

Well matched with mustard and herb rack of lamb with fresh seasonal vegetables.

# Vegetarian friendly



Senior Winemaker Hamish Clark

**Senior Winemaker** Kyle Thompson

