

Saint Clair 2020 Vintage

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# Saint Clair Marlborough Origin Chardonnay

Full-bodied with layers of ripe stone fruit, toasted hazelnut and spice.

## Colour:

Pale straw.

## Aroma:

Lifted aromas of white nectarine and spice with a hint of vanilla and toasted hazelnut.

## Palate:

Fresh and fruit driven with complex layers of ripe stone fruit, nashi pear and a touch of spice. Well balanced and textured with a generous mid palate and a lingering finish.

## Ageing Potential:

Perfect for drinking immediately, this Chardonnay will be at its best over the next two to three years.

## Winemaking & viticulture:

Fruit was carefully selected from several quality vineyards within Marlborough's Wairau Valley. Each parcel was chosen to add complexity and fullness as well as impart balance and offer particular characteristics to the final wine. The wine is partially fermented in new and seasoned French and American oak barrels. Each barrel underwent malolactic fermentation to add depth and give fullness to the palate. After eight months barrel aging the wine was blended and carefully prepared for bottling.

## Wine Analysis:

Alcohol 13% v/v  
Residual sugar 2.2g/L  
Acidity 5.3g/litre  
pH 3.35

## Food Match:

A perfect match for poached salmon served with leafy greens and vinaigrette dressing.

## Vegan friendly



## Senior Winemaker

Stewart MacLennan

## Senior Winemaker

Hamish Clark

## Contact

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