Saint Clair Gimblett Gravels Origin Cabernet Merlot

Aromatic ripe blackcurrant, new leather and spice.



Dense ruby red.

Aroma:

Ripe blackcurrant, spices and a hint of new leather.

Palate:

A dense and dark palate showing rich dark fruits, cedar and dark chocolate. The mid-palate is full bodied with a toasted coffee note on the finish.

Ageing Potential:

Approachable now and will continue to develop positively for five years and beyond.

Viticulture:

Sourced from the highly regarded Gimblett Gravels wine growing district of Hawke's Bay. The soils are free draining and vigour moderating, providing a great base for growing Cabernet Sauvignon and Merlot.

The fruit was carefully monitored during ripening and harvested in the cool evening at maximum flavour maturity and physiological ripeness.

Winemaking:

This wine is a blend of 58 percent Cabernet Sauvignon and 42 percent Merlot.

Each variety was kept separate during fermentation through to blending. The fruit for each variety was held cold for four days prior to ferment to help extract maximum flavour and to enhance colour stability. Inoculation took place 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 gross lees to a mix of tanks and seasoned French oak. The wine underwent a clean malolactic fermentation while ageing in oak and tank for six months. Trials of various portions of each variety took place before careful blending to create the final wine.

Wine Analysis:

Alcohol 13.5% v/v Acidity 7.1g/litre pH 3.41

Food Match:

A perfect match for venison steaks with a wild mushroom sauce.





Kyle Thompson

Senior Winemaker





Senior Winemaker

Hamish Clark

Contact

Saint Clair Family Estate Cnr Rapaura and Selmes Roads, Marlborough, New Zealand, PO Box 920, Blenheim, New Zealand Freephone (NZ Only) 0800 282 111 Phone +64 (0)3 578 8695 Fax +64 (0)3 578 8696

Email: wine@saintclair.co.nz www.saintclair.co.nz