

Saint Clair 2020 Vintage

20

Saint Clair Origin Gimblett Gravels Merlot

Mixed dark berry flavours and toasty oak on the finish.

Colour:

Deep plum.

Aroma:

A dark and aromatic nose of black plums and ripe mixed berries.

Palate:

Distinctive flavours of Black Doris plums, liquorice and savoury dark cocoa. Fruit driven in style with toasty oak on the finish.

Ageing Potential:

Approachable now and will continue to evolve for a further five years and beyond.

Viticulture:

Sourced from low cropping vineyards within the Gimblett Gravels winegrowing district of Hawke's Bay, New Zealand. The grapes were carefully monitored until they reached full physiological ripeness.

Winemaking:

Following de-stemming into stainless steel tanks the grapes were cold soaked for five days. This assists with maximising the extraction of flavour and colour. Inoculated with specialised yeast to finish fermentation and then hand plunged and pumped over for gentle extraction of colour, flavour and tannin. The young wine was kept in contact with skins and tasted daily until the right extraction and balance was achieved then gently pressed. Once settled it was then racked to settling tanks and seasoned French oak where it underwent secondary fermentation (malolactic fermentation). After ageing on light lees the wine was blended, fined, balanced and carefully prepared for bottling.

Wine Analysis:

Alcohol 13% v/v
Acidity 5.7g/litre
pH 3.51

Food Match:

A perfect match for grilled fillet steak with mushrooms and a red wine sauce.

Vegetarian friendly



Senior Winemaker

Hamish Clark

Senior Winemaker

Kyle Thompson

Contact

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