

# Saint Clair Origin Sauvignon Blanc

Flavours of passionfruit, grapefruit and blackcurrant with a salty, chalky minerality.

## Colour:

Pale straw.

## Aroma:

Expressive aromas of tropical passionfruit, guava and grapefruit with a subtle hint of sea salt.

## Palate:

The palate is full of passionfruit and blackcurrant flavours along with herbaceous characters of nettle and green capsicum. Rich and weighty with a salty, chalky minerality and a clean fresh finish.

## Ageing Potential:

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

## Winemaking & Viticulture:

Fruit was sourced from a selection of vineyards located predominantly in the lower Wairau sub-region. This is what Saint Clair regards as Marlborough's best sub-region for Sauvignon Blanc, producing wines with heightened expression. Each vineyard block was harvested at optimum flavour maturity and physiological ripeness. Grapes were transported to the winery quickly and pressed off immediately to minimise skin contact. After cold settling the juice from each batch was fermented at cool temperatures using selected yeast strains. Each batch was assessed for quality and only the best components were selected for this 'Origin' blend.

## Wine Analysis:

Alcohol 13.0% v/v  
Residual sugar 2.5g/litre  
Acidity 7.3g/litre  
pH 3.20

## Food Match:

A perfect match for any freshly prepared shellfish.

## Vegan Friendly



## Senior Winemaker

Hamish Clark

## Senior Winemaker

Stewart Maclennan

## Contact

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