

PIONEER BLOCK 10

TWIN HILLS PINOT NOIR

Named after the two hills that line the sides of the Omaka Valley where this vineyard is nestled.

BLOCK: 10

REGION:

Omaka Valley which is part of the Southern Valleys sub-region of Marlborough.

TERROIR:

Soils: Compact, clay rich, vigour moderating soils.

Topography: Flat within a small open valley.

Climate: A warm site with higher temperature days and cooler nights than average in Marlborough.

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

The vines are planted in the Omaka Valley which consists of clay rich, compact soil. This terroir is conducive to growing top quality Pinot Noir as it achieves good fruit tannin development and concentrated flavours.

VITICULTURE:

Sourced predominantly from a vineyard in the heart of the Omaka Valley. The fruit was carefully monitored during ripening and harvested in the cool of the evening at maximum flavour maturity and physiological ripeness. This is a blend of Dijon clone 114 and Dijon clone 667 with a whole cluster component of 8 per cent.

WINEMAKING:

When the fruit had reached full physiological ripeness and maximum flavour maturity it was harvested. At the winery the fruit was cold soaked for five days prior to fermentation to help extract maximum flavor and colour and 8 per cent whole cluster bunches were added to the fermentation to add a stems component and another layer of complexity. The two Dijon clones 114 and 667 were fermented separately and during the peak of

fermentation the tanks were plunged up to eight times in a 24 hour period. At dryness the wine was pressed to tank then racked off gross lees to a mixture of 22 per cent new French oak and older seasoned 225 litre French oak barriques. During maturation the barrels were regularly tasted until the right balance was achieved (eleven months). During this time the young wine completed malolactic fermentation. The wine was then carefully extracted from oak, blended and prepared for bottling.

COLOUR:

Dense ruby with garnet highlights and a thin rim.

AROMA:

Concentrated dark fruit aromas with toasted oak notes.

PALATE:

Complex flavours of dark ripe berries combined with black olive and spice. A rich and full bodied wine with a silky tannin structure and toasty oak on the lingering finish.

AGEING:

Perfect for drinking immediately this wine will continue to develop for another five years from vintage date or beyond.

WINE ANALYSIS:

Alcohol 13% v/v, Acidity 6g/litre, pH 3.45

FOOD MATCH:

Ideally matched with mustard and herb crusted rack of lamb with seasonal roasted vegetables.



SENIOR WINEMAKER
Hamish Clark

RED WINEMAKER
Kyle Thompson

CONTACT

Neal & Judy Ibbotson, 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