

PIONEER BLOCK 17

PLATEAU CABERNET MERLOT

Densely concentrated flavours of blackcurrant, cedar and spice.

BLOCK: 17

REGION:

Omahu Road, Gimblett Gravels winegrowing district, Hawke's Bay.

TERROIR:

Soils: Vigour moderating free draining gravel.

Topography: Flat, even site with a gradual slope.

Climate: Warm, sheltered site.

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

Warm days and cooler nights with gravel rich vigour-moderating soils contribute to small berries which give this wine concentrated flavours, perfume and a deep rich colour.

VITICULTURE:

The outstanding fruit was sourced predominantly from a single vineyard within the Gimblett Gravels winegrowing area of Hawke's Bay. The vigour moderating, free draining gravel provides a superb base for growing Cabernet Sauvignon and Merlot. This vineyard site has ideal ripening conditions for achieving the structure and full aromatic profiles of these varieties. 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 67 per cent Cabernet Sauvignon and 33 per cent Merlot. Each variety was kept separate during fermentation through to the time of blending. The fruit was held cold for four days prior to ferment to help extract maximum flavour and 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 wines were pressed and then racked off gross lees to 42 per cent new French oak and 58 per cent seasoned French oak. The wine underwent a clean malolactic fermentation while ageing in oak for 11 months. It was then gently extracted from oak, blended and carefully prepared for bottling.

COLOUR:

Deep ruby red.

AROMA:

Complex and aromatic with notes of spice and dark fruit.

PALATE:

A rich and concentrated palate displaying flavours of blackcurrant, cedar, and spice. Full bodied in style with toasted oak characters and a long complex finish.

AGEING:

Perfect for drinking immediately this wine will continue to develop and delight for at least five years from vintage but with careful cellaring will continue to develop and please.

WINE ANALYSIS:

Alcohol 13.5% v/v, Acidity 6.8g/litre, pH 3.38

FOOD MATCH:

Delicious with smoky flame grilled steak served with garlic butter and roast beetroot salad.



SENIOR WINEMAKER
Hamish Clark

RED WINEMAKER
Kyle Thompson

CONTACT

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