

PIONEER BLOCK 17

PLATEAU SYRAH

Elegant and complex with concentrated dark berry notes and exotic spice.

BLOCK: 17

REGION:

Omahu Road, Gimblett Gravels winegrowing region, 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 cool nights with gravel rich, vigour-moderating soils all contribute to small berries which give this wine concentration, perfume and a deep rich colour.

VITICULTURE:

This outstanding fruit was sourced predominantly from a single vineyard within the Gimblett Gravels wine growing district of Hawke's Bay. The vigour moderating, free draining gravel provide a superb base for this low cropping Syrah. This vineyard site has ideal ripening conditions for achieving the intense aromatics and delicate structure that Syrah can give. The fruit was carefully monitored during ripening and harvested in the cool evening at maximum flavour maturity and physiological ripeness.

WINEMAKING:

The fruit was held cold for four days prior to ferment to help extract maximum flavour and to enhance colour stability. The wine was inoculated 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 31 per cent new French oak and 69 per cent older French oak. The wine underwent malolactic fermentation while ageing in oak for 10 months. It was then gently extracted from oak, blended, and carefully prepared for bottling.

COLOUR:

Dense ruby core with a thin purple tinged rim.

AROMA:

Bright aromatic notes of boysenberry and wild blackberry with toasty oak.

PALATE:

Rich and concentrated with complex dark berry fruit flavours. The palate is full and round with a silky smooth texture and a touch of spice on the finish.

AGEING:

Perfect for drinking immediately this wine will continue to develop and delight for at least three years from vintage.

WINE ANALYSIS:

Alcohol 12.5% v/v, Acidity 6.2g/litre, pH 3.50

FOOD MATCH:

Delicious with exotic dishes lightly spiced or a rich chocolate based dessert.



SENIOR WINEMAKER
Hamish Clark

RED WINEMAKER
Kyle Thompson

CONTACT

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