

PIONEER BLOCK 30

TABLE TOP CABERNET FRANC

Named after the table top motocross jump adjacent to the vineyard and also to acknowledge the 'table top' at home being the perfect place for this bottle.

BLOCK: 30

REGION:

Mere 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 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 district of Hawke's Bay. The vigour moderating, free draining gravel provides a superb base for this low cropping Cabernet Franc. This vineyard site has ideal ripening conditions for achieving the intense aromatics and delicate structure that Cabernet Franc 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 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 wine was pressed and then racked off gross lees to 14 per cent new

French oak and 86 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 with a thin garnet rim.

AROMA:

Aromatic with blackcurrant, cinnamon and chocolate notes.

PALATE:

A concentrated fruit driven palate showing flavours of black and red currant, with spicy notes of cinnamon and a hint of cedar. Full and round with a cocoa powder like tannin structure and savoury oak on the finish.

AGEING:

Perfect for drinking immediately this wine will continue to mature and delight for at least five years from vintage. After this time, it will further develop with careful cellaring.

WINE ANALYSIS:

Alcohol 12.5% v/v, Acidity 6.5g/litre, pH 3.46

FOOD MATCH:

A food versatile wine well matched with full flavoured savoury dishes such as pan fried steak with mushroom sauce and a side of seasonal vegetables. A great accompaniment also to a range of hard and soft cheese.



SENIOR WINEMAKER
Hamish Clark

RED WINEMAKER
Kyle Thompson

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