# Saint Clair Wairau Reserve Sauvignon Blanc

Intense tropical and blackcurrant aromas with a rich, salty mineral palate.

# Colour:

Pale straw.

## Aroma:

Exceptionally expressive and intense with an infusion of ripe passionfruit, blackcurrant leaf and crushed fresh thyme.

## Palate:

Opulent and complex with concentrated layers of bright citrus and tropical fruit. The palate is crisp and full, with a salty mineral texture and a lingering finish.

# Ageing Potential:

Drinking beautifully now and will be at its best over the next three years.

# Viticulture:

Proximity to the ocean sees stronger maritime influences on the vineyards in the lower Wairau Valley where fruit for the Saint Clair Wairau Reserve Sauvignon Blanc was grown. The daytime temperatures are warm, facilitating ripening, while the night temperatures are typically cooler than the central and upper parts of the Wairau Valley. This promotes increased hang time and flavour development. Nutrient rich soils deposited over time due to non-erosive flooding

Senior Winemaker Stewart Maclennan

Contact 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 (prior to stop bank flood protection being introduced) have formed even and fertile sites. The nutrient hungry Sauvignon Blanc vines utilise this fertility to produce extremely concentrated flavours and aromas.

# Winemaking:

The juice was pressed off immediately to minimize skin contact and juice deterioration following harvesting. After settling the juice was fermented in stainless steel using a selected yeast strain. The fermentation was carried out at cool temperatures to retain varietal characters and freshness. This parcel was identified by our winemaking team during comprehensive blind tastings as the very best batch of wine produced for the 2020 vintage and therefore bottled as the Saint Clair Wairau Reserve.

## Wine Analysis:

Alcohol 13.0% v/v Residual sugar 2.4g/litre Acidity 7.5g/litre pH 3.31

## Food Match:

An exceptional food wine which will match beautifully with freshly shucked oysters or mussels.

Allergens:

Vegan friendly

Senior Winemaker Hamish Clark





