

Vicar's Choice Merlot

Ripe boysenberry and juicy plum with a touch of savoury oak.

Colour:

Deep ruby red with purple rim.

Aroma:

Floral and fruit driven, with ripe red plums and notes of cassis.

Palate:

Bright and fruit forward with generous offerings of juicy plum and boysenberry. The palate is fleshy with a fine powdered like structure.

Ageing Potential:

Drinking well now this wine will continue to develop and impress for up to five years from vintage date.

Viticulture:

Fruit was harvested from a number of specifically chosen, naturally low cropping vineyards from both Marlborough's Wairau Plain and the Hawke's Bay winegrowing district. The vineyards were carefully monitored as they ripened to full maturity and harvested mid-April.

Winemaking:

Grapes were de-stemmed into small stainless steel fermenters for a five-day cold soak to help maximise flavour and colour extraction. The juice was inoculated with specialised yeast to complete fermentation and then hand plunged and pumped over for gentle extraction of flavour colour and tannin. The young wine was kept in contact with skins and tasted daily until the right extraction and balance was achieved then gently pressed. Once settled it was then racked to seasoned French oak where it underwent secondary fermentation (malolactic fermentation). After ageing on light lees the wine was blended, fined, balanced and carefully prepared for bottling.

Wine Analysis:

Alcohol 13% v/v
Acidity 5.9g/litre
pH 3.67

Food Match:

A perfect match for beef bourguignon with sweet potato.



Senior Winemaker
Hamish Clark

Senior Winemaker
Kyle Thompson



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