

Vintage 2021

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2021 SAINT CLAIR JAMES SINCLAIR MALBEC

EXOTIC DARK FRUITS WITH A HINT OF BLACK PEPPER AND TOASTY OAK.

Colour:

Inky core with a thin purple tinged rim.

Aroma:

Dark savoury aromas layered with aromatic floral notes.

Palate:

Rich and concentrated with flavours of boysenberry and blackberry laced with a touch of black pepper. The finish is long and savoury with a subtle toasty charred oak character.

Ageing potential:

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

Viticulture:

The outstanding fruit was sourced from vineyards in the Gimblett Gravels winegrowing district of Hawke's Bay. The vigour moderating, free draining gravel provides a superb base for this low cropping Malbec. These vineyard sites have ideal ripening conditions for achieving the intense aromatics and dense structure ripe Malbec 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. It 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 its gross lees to new and seasoned French oak. It underwent malolactic fermentation for six months, and remained on lees for 10 months. The wine was gently extracted from oak, blended and carefully prepared for bottling.

Wine analysis:

Alcohol 13.5%v/v, Acidity 5.7g/litre, pH 3.63

Food match:

A perfect match for peppered fillet steak served with parsley potatoes.



Winemaker Kyle Thompson

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