

Saint Clair Origin Sauvignon Blanc

Flavours of passionfruit, grapefruit and blackcurrant with a salty minerality.

Colour:

Pale green.

Aroma:

Bright and tropical with notes of passionfruit and fresh grapefruit with a subtle hint of sea salt.

Palate:

Intense flavours of passionfruit, grapefruit and blackcurrant along with herbaceous characters of nettle and capsicum. Rich and weighty with a salty minerality and a clean fresh finish.

Ageing Potential:

Perfect for drinking immediately, this wine will be at its best over the next two to three years.

Winemaking & viticulture:

Fruit was sourced from a selection of vineyards located predominantly in the lower Wairau sub-region. This is what Saint Clair regards as Marlborough's best sub-region for Sauvignon Blanc, producing wines with heightened expression. Each vineyard block was harvested at optimum flavour maturity and physiological ripeness. Grapes were transported to the winery quickly and pressed off immediately to minimise skin contact. After cold settling the juice from each batch was fermented at cool temperatures using selected yeast strains. Each batch was assessed for quality and only the best components were selected for this 'Origin' blend.

Wine Analysis:

Alcohol 13% v/v
Residual sugar 1.8g/litre
Acidity 7.6g/litre
pH 3.26

Food Match:

A perfect match for any freshly prepared shellfish.



Senior Winemaker

Stewart MacLennan

Contact

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