

2021 Vintage

21

Vicar's Choice Chardonnay

An easy drinking fruit driven Chardonnay with layers of nectarine, peach, subtle oak and spice.

Colour:

Pale straw.

Aroma:

Bright aromas of white nectarine and peach with lifted oak spice.

Palate:

Complex layers of fresh stone fruit are interlaced with subtle oak and creamy nougat. A generous and full mid-palate with a hint of spice lingering on the finish.

Ageing Potential:

Drinking well now and will continue to develop complexity over the next few years.

Winemaking & Viticulture:

Fruit was selected from several vineyards across the Marlborough region with a variety of different clones. This careful selection of fruit contributes to the complexity of

the wine. The grapes were harvested at optimum ripeness and fermented in stainless steel tanks with seasoned French oak. Each parcel went through malolactic fermentation to soften and round out the palate. After several months lees aging post fermentation, each parcel was assessed and selected for this final wine.

Wine Analysis:

Alcohol 13% v/v
Residual sugar 1.8g/L
Acidity 5.2g/litre
pH 3.44

Food Match:

Perfectly matched with succulent poached chicken and seasonal vegetables.



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

VICAR'S CHOICE
MARLBOROUGH