

2022 Vintage

22

Saint Clair Omaka Reserve Chardonnay

Rich and complex with flavours of stone fruit, citrus and charred oak.

Colour:

Pale straw.

Aroma:

Perfumed aromas of charred oak, white peach and citrus with a hint of warm spice.

Palate:

Generous and rich with a creamy and textural mouthfeel. Flavours of white fleshy stonefruit and meringue combine with citrus notes and a hint of spice on the lingering finish.

Ageing Potential:

Drinking beautifully now, this wine will continue to evolve and reward over the next five to ten years with careful cellaring.

Viticulture:

Sourced primarily from Saint Clair's vineyards in Marlborough's Omaka valley where a combination of warm days, cool nights and clay based soils contribute to greater retention of fruit flavours. The fruit is a blend of Chardonnay clones, predominantly Mendoza and Burgundian Clone 95. The vines were monitored carefully during ripening and hand harvested at optimum flavour maturity and physiological ripeness.

Winemaking:

The fruit was lightly whole bunch pressed and the juice fermented in American oak barrels, fourteen per cent of which were new, using selected yeast strains. The wine underwent malolactic fermentation, followed by nine months aging on yeast lees with regular stirring. Only the very best barrels were selected for the Omaka Reserve Chardonnay.

Wine Analysis:

Alcohol 13% v/v
Residual sugar 0.86 g/L
Acidity 5.9g/litre
pH 3.39

Food Match:

The perfect accompaniment for succulent roast chicken with lemon and garlic.



Winemaker

Stewart Maclellan

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

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