

# PIONEER BLOCK 29

## BLIND BLOCK ALBARÑO

Named Blind Block as, not only did this wine score highly in Saint Clair's unique quality assessment system where wines are tasted 'blind', this vineyard is located in the Lower Awatere Valley, not far from Blind River.

### BLOCK: 29

### REGION:

Lower Dashwood, Awatere Valley .

### TERROIR:

**Soils:** Wind blown loess over alluvial soils.

**Topography:** Flat, on a plateau within the narrow valley.

**Climate:** Maritime; cooler and experiences more wind than the Wairau Valley.

### REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

Located on the upper terrace of the Awatere Valley the gravel laden soils combined with a reliable harvest season wind encourage slow and even ripening in the valley. This terroir suits the long ripening Albariño grape with its naturally high acidity relying on time and weather to reach peak physiological ripeness.

### VITICULTURE:

The vineyard is pruned to a three cane 'Vertical Shoot Positioning' system (VSP) with moderate exposure to sunlight. A balanced crop load was carried which gives the hangtime necessary to concentrate flavours without risking ripeness. The vines do not seem to mind the windier conditions experienced in the Awatere Valley.

### WINEMAKING:

Picked in the cool of the evening, this Albariño arrived at the winery swiftly and was immediately pressed. The later press-fraction was separated out and fermented in seasoned barriques, with the lightly pressed free run juice fermented in 75 per cent stainless steel tank and 25 per cent seasoned French barriques. The pressings fraction made an exquisite addition back to the final blend and no further balancing or fining was required prior to bottling.

### COLOUR:

Pale straw.

### AROMA:

Lifted aromas of apple blossom and mandarin with a hint of saline.

### PALATE:

Rich and round with an abundance of lemon and lime characters with a hint of lifted spice and white pepper. The palate has extra body and texture from partial barrel fermentation and lees contact. Generous in style with a lingering finish.

### AGEING:

Drinking beautifully now, this wine will continue to evolve and reward for at least three years from vintage date.

### WINE ANALYSIS:

Alcohol 12.5% v/v, Residual sugar 3.03 g/L, Titratable Acidity 7.8g/litre, pH 3.41

### FOOD MATCH:

An ideal match with ceviche or sashimi.



### WINEMAKER

Stewart MacLennan

### CONTACT

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