

2022 Vintage

22

Vicar's Choice Chardonnay

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

Colour:

Pale straw.

Aroma:

Bright aromas of ripe rock melon and lemon curd with lifted oak spice.

Palate:

Full and round with fresh fruit flavours of ripe peach and melon interlaced with subtle oak and citrus undertones. A luscious 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 and American 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 1.74g/L
Acidity 5.5g/litre
pH 3.54

Food Match:

Perfectly matched with succulent poached chicken and seasonal vegetables.



Winemaker

Stewart MacLennan

Contact

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VICAR'S CHOICE
MARLBOROUGH