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Saint Clair Sparkling Sauvignon Blanc

A vivacious sparkling wine with classic Marlborough Sauvignon Blanc flavours enlivened with effervescence.

Colour:

Pale green.

Aroma:

Lifted aromas of fresh grapefruit, passionfruit and nectarine.

Palate:

Lively and refreshing with tropical passionfruit, zesty citrus and white stone fruit flavours, with an elegant mineral thread enhanced by an effervescent sparkle.

Ageing Potential:

Perfect for drinking now and will retain freshness for the next three years.

Viticulture:

The Sauvignon Blanc fruit was harvested from vineyard sites throughout Marlborough's Wairau and Awatere Valleys. These vineyards were selected especially for the suitability of the characteristic flavours of their grapes to the production of a sparkling style wine.

Winemaking:

The grapes were transported quickly to the winery and pressed off their skins immediately to minimise skin contact. The juice was then cool fermented in stainless steel to retain freshness and varietal character. The finished wine was carbonated to enliven the flavours and add an attractive sparkle.

Wine Analysis:

Alcohol 12.5% v/v Residual sugar 13.26g/litre Acidity 7.5g/litre pH 3.3

Food Match:

Enjoy on its own as a refreshing aperitif, or pair alongside fresh shellfish and seafood.





Winemaker

Stewart Maclennan



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