SAINT CLAIR NV DAWN MÉTHODE TRADITIONNELLE

Hand crafted, bottle aged and fermented Marlborough Méthode Draditionnelle.

Created in celebration of and tribute to Dawn Ibbotson, the matriarch of Saint Clair, who accomplished one hundred years on 12 December 2014



2016 through 2020

Tirage:

September 2019

Dosage:

March 2022

Colour:

Medium straw coloured with a lasting, fine bead.

Aroma:

Elegant and inviting. Biscuit, baked pastry, meringue, wafer and lemon zest combine with layers of citrus fruit and oyster shell.

Palate:

A subtle citrus thread with brazil nut and pastry characters, biscuit and dried fruits. Elegant and complex with a rich palate and fine mousse.

Ageing potential:

Will benefit from careful, horizontal cellaring for ten years and beyond.

Diticulture:

Sourced primarily from the well-drained stone and sand alluvium of Rapaura Road, in vineyards overlooked by the Saint Clair Vineyard Kitchen.

A blend of 68 percent clone 95 Chardonnay and 32 percent Clone 5 Pinot Noir grown on spur pruned and sylvos trained, 20 year old vines.

Winemaking:

Hand harvested and whole bunch pressed, the free run Chardonnay juice was steel tank fermented followed by a steady malolactic fermentation, stirred on lees throughout. The Pinot Noir was lightly pressed and fermented cool in seasoned French barriques, allowed to mature on light lees until blending with our non vintage base wine, to prepare for tirage.

The bottle fermentation took place over three months with bottles resting for a minimum of thirty months, until being disgorged and liqueur de dosage added.

Wine analysis:

Alcohol 11.5% v/v, Residual sugar 4g/L, Acidity 6.9g/L, pH 3.22

Food match:

Perfect for celebration, as an aperitif or match with freshly shucked oysters.



WINEMAKER: STEWART MACLENNAN



CNR RAPAURA & SELMES ROADS, MARLBOROUGH NEW ZEALAND, FREEPHONE (NZ ONLY) 0800 317 319 PHONE/FAX +64 (0)3 570 5280

CELLARDOOR@SAINTCLAIR.CO.NZ, WWW.SAINTCLAIR.CO.NZ

