

Saint Clair Origin Sauvignon Blanc

Flavours of passionfruit, grapefruit and blackcurrant with a salty, chalky minerality.

Colour:

Pale straw.

Aroma:

Tropical notes of passionfruit, grapefruit and blackcurrant combine with salty mineral notes.

Palate:

The palate is rich and weighty and full of flavours of grapefruit and blackcurrant along with green notes of nettle and capsicum. A subtle sea salt character leads to a long lingering mineral finish.

Ageing Potential:

Perfect for drinking immediately, this wine will be at its best over the next two years.

Winemaking & viticulture:

Fruit was sourced from a selection of vineyards located predominantly in the lower Wairau sub-region. This is what Saint Clair regards as Marlborough's best sub-region for Sauvignon Blanc, producing wines with heightened expression. Each vineyard block was harvested at optimum flavour maturity and physiological ripeness. Grapes were transported to the winery quickly and pressed off immediately to minimise skin contact. After cold settling the juice from each batch was fermented at cool temperatures using selected yeast strains. Each batch was assessed for quality and only the best components were selected for this premium blend.

Wine Analysis:

Alcohol 13% v/v
Residual sugar 2.7g/L
Acidity 7.1g/litre
pH 3.37

Food Match:

A perfect accompaniment for any fresh seafood.

Vegan friendly



Senior Winemaker

Stewart Maclellan

Senior Winemaker

Hamish Clark

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