

Saint Clair Omaka Reserve Chardonnay

Rich and complex with flavours of stone fruit and toasty oak spice.

Colour:

Pale gold.

Aroma:

Fragrant peach, toasted spice and subtle vanilla notes.

Palate:

Concentrated, elegant and silky with fresh peach, ripe grapefruit and biscuit notes.

Ageing Potential:

Drinking beautifully now, this wine will continue to evolve and reward over the next five to ten years with careful cellaring.

Viticulture:

Sourced primarily from Saint Clair's vineyards in Marlborough's Omaka valley where a combination of warm days, cool nights and clay based soils contribute to greater retention of fruit flavours. The fruit is a blend of Chardonnay clones, predominantly Mendoza and Burgundian Clone 95. The vines were monitored carefully during ripening and hand harvested at optimum flavour maturity and physiological ripeness.

Winemaking:

The fruit was lightly whole bunch pressed and the juice fermented in American oak barrels, fifty per cent of which were new, using selected yeast strains. The wine underwent malolactic fermentation, followed by ten months aging on yeast lees with regular stirring. Only the very best barrels were selected for the Omaka Reserve Chardonnay.

Wine Analysis:

Alcohol 13% v/v
Residual sugar 2.8/litre
Acidity 6.1g/litre
pH 3.25

Food Match:

This is Saint Clair's owners Neal and Judy Ibbotson's perfect wine to have alongside roast chicken.



Senior Winemaker

Stewart MacLennan

Senior Winemaker

Hamish Clark

Contact

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