

Saint Clair Omaka Reserve Pinot Noir

Elegant, powerful, perfumed and perfectly balanced.

Colour:

Dense ruby red.

Aroma:

A complex highly aromatic nose showing mineral aromas like wet river stones and chipped slate with floral scents of violets combined with an earthy forest floor character and a touch of vanilla.

Palate:

Concentrated and full bodied showing flavours of dried cherry, fresh blueberries and black olives. An elegantly structured wine with a delicious silky structure and long toasty finish

Ageing Potential:

This wine is drinking beautifully now or with careful cellaring will mature into a more complex wine that can be enjoyed for the next 8 to 10 years or beyond.

Viticulture:

Sourced from a single vineyard in the Delta region within the Southern Valleys sub-region of Marlborough. A naturally low cropping vineyard that produces tight bunches with small berries which intensifies the wines flavour and concentration. This wine contains clones 115 and a whole cluster component of 26 per cent. The vineyard was harvested at the optimum ripeness and flavour profile.

Winemaking:

The fruit was harvested when it had reached full physiological ripeness and maximum flavour maturity. At the winery the fruit was held cold for five days prior to fermentation to help extract maximum flavour and to enhance colour stability.

26 per cent whole cluster bunches were added to the fermentation to add a stems component and another layer of complexity. Specially selected cultured yeast were used to carry out the primary alcoholic fermentation, during which the fermenting must was hand plunged up to six times daily at the peak of fermentation. At dryness the wine was pressed, then racked off gross lees to a mixture of 40 per cent new French oak and older seasoned 225 litre oak barriques.

During maturation the barrels were regularly tasted until the right balance was achieved (ten months). During this time in oak, the young wine completed malolactic fermentation. The wine was then carefully extracted from oak, blended and prepared for bottling.

Wine Analysis:

Alcohol 13.5% v/v, Acidity 5.4g/litre
pH 3.55

Food Match:

Matched with herb crusted rack of lamb with green bean, olive and artichoke salad.



Senior Winemaker

Hamish Clark

Red Winemaker

Kyle Thompson

Contact

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