

# PIONEER BLOCK 17

## PLATEAU CABERNET MERLOT

**Densely concentrated flavours of blueberry, blackberry, roasted coffee bean and toasty oak.**

### BLOCK: 17

### REGION:

Omahu Road, Gimblett Gravels winegrowing region, Hawke's Bay.

### TERROIR:

**Soils:** Vigour moderating free draining gravel.

**Topography:** Flat even site with a gradual slope.

**Climate:** Warm, sheltered site.

### REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

Warm days and cooler nights with gravel rich vigour-moderating soils contribute to small berries which give this wine concentrated flavours, perfume and a deep rich colour.

### VITICULTURE:

The outstanding fruit was sourced predominantly from a single vineyard within the Gimblett Gravels winegrowing area of Hawke's Bay. The vigour moderating, free draining gravel provides a superb base for growing Cabernet Sauvignon, Merlot and Malbec. This vineyard site has ideal ripening conditions for achieving the structure and full aromatic profiles of these varieties. The fruit was carefully monitored during ripening and harvested in the cool evening at maximum flavour maturity and physiological ripeness.

### WINEMAKING:

This wine is a blend of 55 per cent Cabernet Sauvignon, 41 per cent Merlot and 4 per cent Malbec.

Each variety was kept separate during fermentation through to the time of blending. The fruit was held cold for four days prior to ferment to help extract maximum flavour and enhance colour stability.

Inoculation took place to carry out the primary alcoholic fermentation during which the fermenting must was hand plunged up to four times daily. When dry the young wines were pressed and then racked off gross lees to 35 per cent new French oak 65 per cent seasoned French oak. The wine underwent a clean malolactic fermentation while ageing in oak for 10 months. It was then gently extracted from oak, blended and carefully prepared for bottling.

### COLOUR:

Deep dark ruby core with a thin purple rim.

### AROMA:

Perfumed with fresh blackcurrant, dark plum and cigar box aromas with a touch of new leather.

### PALATE:

Fresh blueberries and wild blackberries, with fresh roasted coffee bean. A dense full bodied palate with toasty oak on the finish.

### AGEING:

Perfect for drinking immediately this wine will continue to develop and delight for at least 5 years from vintage but with careful cellaring will continue to develop and please.

### WINE ANALYSIS:

Alcohol 13.5% v/v, Acidity 5.6g/litre, pH 3.55

### FOOD MATCH:

Delicious with smoky flame grilled steak served with garlic butter and roast beetroot salad.

### VEGETARIAN FRIENDLY:



**SENIOR WINEMAKER**  
Hamish Clark

**RED WINEMAKER**  
Kyle Thompson

## CONTACT

Neal & Judy Ibbotson, 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