

Saint Clair 2016 Vintage

16

Saint Clair Vicar's Choice Merlot

Ripe plums and perfumed blackcurrant with a touch of savoury oak to finish.

Colour:

Ruby red with a purple rim.

Aroma:

Sweet ripe red plum and perfumed blackcurrant notes.

Palate:

Rich and round with ripe juicy plums, blackberries and vanilla. A fine powdered silky structure with a touch of savoury oak to finish.

Ageing Potential:

Drinking well now, this wine will continue to develop and impress for up to five years from vintage date.

Viticulture:

Fruit was harvested from a number of specifically chosen, naturally low cropping vineyards from Marlborough's Wairau Plain. The vineyards were carefully monitored as they ripened to full maturity and harvested at the end of April.

Winemaking:

Grapes were de-stemmed into small stainless steel fermenters for a five-day cold soak to help maximise flavour and colour extraction. The juice was inoculated with specialised yeast to complete fermentation and then hand plunged and pumped over for gentle extraction of flavour colour and tannin. The young wine was kept in contact with skins and tasted daily until the right extraction and balance was achieved then gently pressed. Once settled it was then racked to seasoned French oak where it underwent secondary fermentation (malolactic fermentation). After ageing on light lees the wine was blended, fined, balanced and carefully prepared for bottling

Wine Analysis:

Alcohol 13.5% v/v
Acidity 5.3g/litre
pH 3.55

Food Match:

Seared salmon fillet with fresh green salad.



Consultant Winemaker

Matt Thomson

Senior Winemaker

Hamish Clark

Red Winemaker

Kyle Thompson

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


SAINT CLAIR
FAMILY ESTATE