

# Saint Clair Pioneer Block 4 Sawcut Sauvignon Blanc

*Pioneer Block is the name given to small parcels of outstanding fruit identified by our winemaker where the terroir provides unique flavours and textures to the wines.*

## Winemaker:

Matt Thomson

## Viticulture:

The fruit for 'Pioneer Block 4' was sourced from the Ure River Chasm, a new grape-growing area in the Ure Valley, south of Blenheim. The vineyard was machine harvested when it had reached full physiological ripeness and maximum flavour maturity.

## Winemaking:

At the winery the grapes were pressed off immediately to minimize skin contact and juice deterioration. After settling the juice was fermented using selected cultured yeast in 100 per cent stainless steel tanks at cool temperatures in order to retain fruit flavour and freshness. This batch was selected for a Pioneer Block wine because of its unique flavours. After ferment the wine was stabilised and carefully prepared for bottling.

## Colour:

Pale straw with green hues.

## Aroma:

Powerful aromas of passion fruit and gooseberry with an underlying mineral note.

## Palate:

Crisply elegant and refreshing palate with strong flavours of passion fruit, mineral and gooseberry. The palate is intensely concentrated with nicely balanced acidity and length.

## Ageing Potential:

This wine is drinking beautifully now and will be best enjoyed over the next one to two years.

## Wine Analysis:

Alcohol 13.0% v/v, Titratable Acidity 7.8g/litre, Residual Sugar 5.6g/litre, pH 3.44.

## Food Suggestions:

This wine is an ideal accompaniment to antipasto, grilled vegetables or seafood.

