

Saint Clair Omaka Reserve Chardonnay

A full-bodied and rich wine with complex stonefruit flavours and a touch of spice supported by underlying nutty, oak notes and subtle yeast autolysis characters.

Winemaker:

Matt Thomson

Colour:

Pale gold.

Aroma:

An intense, deliciously complex nose displaying aromas of white peach and honeysuckle with subtle nut and spicy notes.

Palate:

A full-bodied and rich Chardonnay with complex stonefruit flavours and a touch of spice supported by underlying nutty, oak notes and subtle yeast autolysis characters. The palate is elegant and full with firm acidity that leads to a warm lingering finish.

Ageing potential:

Perfect for drinking immediately, this Chardonnay will develop well in the bottle with careful cellaring up to four years, and will continue to mature into a full complex wine.

Winemaking:

Components of the final blend were specially chosen from three different sites around the Marlborough region with the majority of the final blend

coming from Saint Clair's own Omaka Vineyard. Each batch was expressly chosen to add complexity and fullness and to also impart balance with their own special characteristics. The fruit for this wine was hand-picked and whole bunch pressed to ensure the best fruit flavours were preserved. Each batch of juice was then barrel fermented individually with selected yeast in three year air dried American oak at cool temperatures. The wine then went through malolactic fermentation, followed by nine months ageing on yeast lees with regular stirring. Only the best barrels from each batch were selected to use in the final blend. The wine was carefully blended, stabilised with no finings and prepared for bottling.

Wine analysis:

Alcohol 14.5% v/v, Titratable Acidity 6.5g/litre, pH 3.35, Residual Sugar 3.2g/litre.

Food match:

A perfect match with scallops or crayfish with rich cream based sauces, vegetable or seafood terrines or dishes with nutty sauces.

