

Saint Clair Omaka Reserve Pinot Noir

A full-bodied true expression of Pinot Noir with soft tannins and well-balanced acidity. Blackcurrant and ripe cherry dominate the palate, supported by notes of plums and mushrooms.

Winemaker:

Matt Thomson

Colour:

Bright ruby.

Aroma:

Concentrated aromas of blackcurrants and plums are integrated with lifted floral notes. Underlying hints of savoury mushroom and toasty oak characters.

Palate:

A full-bodied true expression of Pinot Noir with soft tannins and well-balanced acidity. Blackcurrant and ripe cherry dominate the palate, supported by notes of plums and mushrooms. 100 per cent new and used French oak lends elegance, structural support and savoury smoky notes.

Ageing Potential:

This wine is drinking beautifully now and patient cellaring will be rewarded during the next three to five years.

Winemaking:

Sourced from three immaculately tended, low cropping vineyards, low yielding fruit was harvested

at an optimum time, and carefully transported to the winery for de-stemming and must chilling to small open top stainless steel fermenters. Each batch of fruit was cold soaked for four to five days to help extract maximum flavour and to enhance colour stability. A mixture of indigenous and cultured yeasts were employed to carry out the primary alcoholic fermentation during which the fermenting must was hand plunged up to six times daily. At dryness each batch was pressed to tank and then racked off gross lees to a mixture of new and used French oak.

Each batch was inoculated for malolactic fermentation and was aged for 11 months on lees before being blended, stabilized, lightly egg white fined and then prepared for bottling.

Wine Analysis:

Alcohol 13.5% v/v, Titratable Acidity 6.1g/litre, pH 3.51.

Food Match:

An ideal match with roast poultry, game and fuller flavoured fish or with New Zealand lamb.

