

Saint Clair Raparua Reserve Merlot

A medium-bodied Merlot with lifted aromas of plums, currants, chocolate and mushroom with hints of spicy, toasty oak.

Winemaker:

Matt Thomson

Colour:

Dense Ruby.

Aroma:

Aromas of plums, currants and tobacco leaf.

Palate:

A medium-bodied Merlot with lifted aromas of plums, currants, chocolate and mushroom with hints of spicy, toasty oak. A full, supple tannin structure supports a palate which is elegant and youthful with well-balanced acidity and a lingering finish.

Ageing Potential:

Drinking well now this wine will continue to develop and delight over the next one to five years.

Winemaking:

The fruit for this wine came from low cropping vines on Saint Clair's own Rapaura Road vineyard. A warm site, the fruit was carefully monitored as it ripened to full maturity and was harvested in April. The fruit was then destemmed into small stainless steel fermenters for

a four day cold soak before being fermented with selected yeasts and hand plunged up to six times daily during the height of fermentation. After pressing the wine was racked to a mixture of new and used American and French oak, 50 per cent of which was new, to undergo malolactic fermentation for enhanced integration of tannin and flavour. After aging on lees for 14 months the wine was blended, lightly egg white fined, balanced and carefully prepared for bottling.

Wine Analysis:

Alcohol 13% v/v, Titratable Acidity 6.2g/litre, Residual Sugar 1.7g/litre, pH 3.45.

Food Match:

A perfect accompaniment to beef or richly flavoured game dishes.

