

# Saint Clair Marlborough Chardonnay

A full-bodied Chardonnay with satisfying flavours of stone fruit and grapefruit, with underlying nutty, spicy oak notes.

## Winemaker:

Matt Thomson

## Colour:

Pale gold.

## Aroma:

On the nose this wine has delicate aromas of white peach, almonds and grapefruit laced with touches of honeysuckle and butterscotch.

## Palate:

A full-bodied Chardonnay with satisfying flavours of stone fruit and grapefruit, with underlying nutty, spicy oak notes. The palate is bright and elegant, youthful and creamy with a soft acidity that leads to a lingering finish.

## Ageing Potential:

Perfect for drinking immediately this Chardonnay will develop well in the bottle and with careful cellaring of up to four years it will mature into a fuller more complex wine.

## Winemaking:

Components of the final blend were specifically chosen from several quality vineyard sites throughout Marlborough including Saint Clair's own Omaka Valley vineyard, the

Upper Wairau and Ure Valley. These fruit parcels were chosen to add complexity and fullness to this wine and to impart balance and their own special characteristics to this Chardonnay. A selected portion of the fruit was hand harvested and the balance was machine harvested in the cool of Marlborough's autumn. Each resulting batch of juice was fermented at low temperatures with selected yeasts and a portion was put to oak to finish primary fermentation and to undergo malolactic fermentation in order to soften the acidity and give fullness to the palate.

## Wine Analysis:

Alcohol 13.5% v/v, Titratable Acidity 6.8g/litre, Residual Sugar 5.8g/litre, pH 3.42.

## Food Match:

A perfect match with seafood with cream based sauces, dishes with nutty flavours or mild creamy coconut curries.

