

# Saint Clair Marlborough Merlot

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

## Winemaker:

Matt Thomson

## Colour:

Ruby.

## Aroma:

Aromas of ripe plums, currants and tobacco leaf.

## Palate:

A medium-bodied Merlot with lifted aromas of plums, currants and mushroom with hints of spicy, toasty oak. The palate is elegant and youthful with well-balanced acidity that leads to a warm lingering finish.

## Ageing Potential:

Drinking well now this wine will continue to develop and delight, to be enjoyed over the next one to three years.

## Winemaking:

The fruit for this wine came from two warm vineyard sites within the Rapaura area. The grapes were carefully monitored during ripening and were harvested at optimum maturity and flavour ripeness. Once harvested the fruit was fermented on skins at warm temperatures using selected yeast cultures. The grapes

were fermented at warm temperatures using selected strains of yeast and were hand plunged up to six times daily during ferment. After pressing a percentage of the wine was racked to a mixture of 50 per cent new and 50 per cent used oak where it underwent malolactic fermentation for enhanced integration of tannin and flavour. After aging on lees for 12 months the wine was blended, balanced, lightly egg fined and carefully prepared for bottling.

## Wine Analysis:

Alcohol 12.5% v/v, Titratable Acidity 5.6g/litre, pH 3.55.

## Food Match:

Ideal with pasta dishes with tomato based sauces or enjoy with barbequed steak or lamb.

