

Saint Clair Sauvignon Blanc

A full, crisp and powerful wine with intense flavours of passion fruit, blackcurrant, underlying gooseberry and herbal tones.

Winemaker:

Matt Thomson

Colour:

Pale gold with green hues.

Aroma:

Intense powerful aromas of passion fruit, blackcurrant, gooseberry and lime leap out of the glass.

Palate:

A full, crisp and powerful wine with intense flavours of passion fruit, blackcurrant, underlying gooseberry and herbal tones. A mouth-watering acidity is balanced by a full yet elegant palate and a long lingering finish.

Ageing Potential:

Perfect for drinking immediately, this Sauvignon Blanc will be at its best over the next one to two years.

Winemaking:

Fruit for this wine was sourced from a variety of vineyards and sub-regions including Rapaura, Dillon's Point, Brancott, the Ure Valley and the Awatere Valley. Each vineyard block was harvested in the cool of the evening when it had reached maximum flavour maturity and

physiological ripeness. Every load of grapes was transported to the winery and pressed off immediately to minimize skin contact and juice deterioration. After settling, the juice from each batch was fermented using a variety of selected yeast in 100 per cent stainless steel at cool temperatures to retain fruit flavour and freshness. Each batch was assessed for quality and then only the best components were selected for their potential to add to the overall quality and complexity of the Saint Clair blend. Once blended the resulting wine was then carefully prepared for bottling.

Wine Analysis:

Alcohol 13% v/v, Titratable Acidity 8.1g/litre, Residual Sugar 5.0 g/litre, pH 3.41.

Food Match:

A perfect match with antipasto, grilled seasonal vegetables and fresh seafood.

