

Saint Clair Marlborough Origin Chardonnay

Fresh and fruit driven with layers of stone fruit, lemon curd, hazelnut and spice.

Colour:

Pale gold.

Aroma:

Ripe stone fruit, lemon curd, hazelnut, burnt orange and spice.

Palate:

Elegant and full bodied layered with peach, citrus, brioche and sweet spice.

Ageing Potential:

Drinking beautifully now and will continue to reward for at least three years from vintage date when the palate will become rounder and develop further complexity.

Viticulture and Winemaking:

Fruit was carefully selected from several quality vineyards within Marlborough's Wairau Valley. Each parcel was chosen to add complexity and fullness as well as impart balance and offer particular characteristics to the final wine. The wine is partially fermented in new and seasoned French and American oak barrels. Each barrel underwent malolactic fermentation to add depth and give fullness to the palate. After nine months barrel aging the wine was blended and carefully prepared for bottling.

Wine Analysis:

Alcohol 13% v/v
Residual sugar 2.4g/L
Acidity 5.4g/litre
pH 3.45

Food Match:

A wonderful accompaniment for grilled chicken or poached salmon dishes.

Awards:

4 STARS - Best Buy Cuisine Magazine
July 2018
88 POINTS - Cameron Douglas 2018



Consultant Winemaker - Matt Thomson **Senior Winemaker** - Hamish Clark

Contact

Saint Clair Family Estate
Cnr Rapaura and Selmes Roads, Marlborough,
New Zealand, PO Box 920, Blenheim, New Zealand
Freephone (NZ Only) 0800 282 111
Email: wine@saintclair.co.nz www.saintclair.co.nz

SAINT CLAIR
FAMILY ESTATE