

Saint Clair Origin Sauvignon Blanc

Flavours of passionfruit, guava and blackcurrant with a salty, chalky minerality.

Colour:

Pale Straw.

Aroma:

Tropical notes of passionfruit, guava and blackcurrant combine with nettle and subtle chalky mineral notes.

Palate:

A rich full palate of tropical flavours including passionfruit guava and blackcurrant leading to a long mineral lingering finish.

Ageing Potential:

Perfect for drinking immediately, this wine will be at its best over the next two years.

Winemaking and Viticulture:

Fruit was sourced from a selection of vineyards located predominantly in the lower Wairau sub-region. This is what Saint Clair regards as Marlborough's

best sub-region for Sauvignon Blanc, producing wines with heightened expression. Each vineyard block was harvested at optimum flavour maturity and physiological ripeness. Grapes were transported to the winery quickly and pressed off immediately to minimise skin contact. After cold settling the juice from each batch was fermented at cool temperatures using selected yeast strains. Each batch was assessed for quality and only the best components were selected for this premium blend.

Wine Analysis:

Alcohol 12.5% v/v
Residual sugar 4.2g/L
Acidity 7.4g/litre
pH 3.43

Food Match:

A perfect accompaniment for any fresh seafood.

Vegan/Vegetarian friendly:

Yes.



Senior Winemaker

Stewart MacLennan

Senior Winemaker

Hamish Clark

Contact

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