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Saint Clair Wairau Reserve Sauvignon Blanc

Intense tropical and blackcurrant bud aromas with a rich, salty mineral palate.

Colour:

Pale straw.

Aroma:

Intensely fragrant tropical blackcurrant bud and passionfruit aromas combine with notes of green nettle.

Palate:

Rich and salty flavours of passionfruit, red currant, papaya and melon with a long lingering finish.

Ageing Potential:

Drinking beautifully now and will be at its best over the next three years.

Viticulture:

Proximity to the ocean sees stronger maritime influences on the vineyards in the lower Wairau Valley where fruit for the Saint Clair Wairau Reserve Sauvignon Blanc was grown. The daytime temperatures are warm, facilitating ripening, while the night temperatures are typically cooler than the central and upper parts of the Wairau Valley. This promotes increased hang time and flavour development. Nutrient rich soils deposited over time due to non-erosive flooding (prior to stop bank flood protection being introduced) have formed

even and fertile sites. The nutrient hungry Sauvignon Blanc vines utilise this fertility to produce extremely concentrated flavours and aromas.

Winemaking:

The juice was pressed off immediately to minimize skin contact and juice deterioration following harvesting. After settling the juice was fermented in stainless steel using a selected yeast strain. The fermentation was carried out at cool temperatures to retain varietal characters and freshness. This parcel was identified by our winemaking team during comprehensive blind tastings as the very best batch of wine produced for the 2017 vintage and therefore bottled as the Saint Clair Wairau Reserve.

Wine Analysis:

Alcohol 12.5% v/v Residual sugar 5.7g/L Acidity 8g/litre pH 3.37

Food Match:

An exceptional food wine which will match beautifully with freshly shucked oysters or mussels.

Vegan/Vegetarian friendly: Yes.

Senior Winemaker

Senior Winemaker Stewart Maclennan



Sauvignon Blanc

Contact