

# PIONEER BLOCK 12

## LONE GUM GEWÜRZTRAMINER

The 'Lone Gum' vineyard on Dog Point Road in the Omaka Valley is guarded by a large lone gum tree.

### BLOCK: 12

### REGION:

Dog Point, lower Omaka Valley.

### TERROIR:

**Soils:** Free-draining with a mix of stones and lighter soils.

**Topography:** Flat.

**Climate:** A warmer area of the inland south western Wairau Plain.

### REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

This is a warmer site (than other regions of Marlborough) with early budburst allowing a long ripening period well into late Autumn. This extended hang time increases the intensity and ripeness of the characteristic Gewürztraminer aromas and gives a rich weight to the palate.

### VITICULTURE:

The fruit was sourced from Ben and Lisa Halliday's Lone Gum vineyard in the Dog Point region of Marlborough. Destined for a full, ripe, weighty style with no botrytis influence, the fruit was carefully monitored during ripening and harvested in the cool of the evening at maximum flavour maturity and physiological ripeness.

### WINEMAKING:

The fruit was crushed and allowed several hours of skin contact at cold temperatures to extract the full complement of flavour, phenolic and aroma compounds required. Following the settling period the clear juice was racked, taking with it a portion of light fluffy lees, then fermented using selected yeast in stainless steel at moderately cool temperatures to retain fruit flavour and freshness. The fermentation was arrested early to retain some residual sugar.

### COLOUR:

Pale straw.

### AROMA:

Complex aromas of candied citrus peel, exotic spices and rose petal.

### PALATE:

Elegant and opulent with generous flavours of floral rose, lychee, Turkish delight and cocoa. The palate has an intense and generous mouthfeel with a hint of spice and dried citrus peel leading to a sweet and weighty finish.

### AGEING:

Perfectly balanced for immediate drinking and will continue to reward over the next five years.

### WINE ANALYSIS:

Alcohol 12.5% v/v, Residual sugar 14.46 g/L  
Titratable Acidity 4.2 g/litre, pH 3.69

### FOOD MATCH:

A perfect match with Asian spiced pork belly or Vietnamese fresh spring rolls.



### WINEMAKER

Stewart Maclellan

### CONTACT

Neal & Judy Ibbotson, Saint Clair Family Estate  
Cnr Rapaura and Selmes Roads, Marlborough, New Zealand  
PO Box 920, Blenheim, New Zealand  
Freephone (NZ Only) 0800 282 111 Phone +64 (0)3 578 8695 Fax +64 (0)3 578 8696  
Email: wine@saintclair.co.nz www.saintclair.co.nz