

2023 Vintage

23

Saint Clair Omaka Reserve Chardonnay

Rich and complex with savoury notes of spice and toasty oak.

Colour:

Pale straw.

Aroma:

Powerful aromas of spice, cedar and resin with a hint of vanilla.

Palate:

Generous and rich with a luxurious mouthfeel. The palate has a complex array of flavours with savoury notes, preserved lemon and toasted oak on the finish.

Ageing Potential:

Drinking beautifully now, this wine will continue to evolve and reward over the next five to ten years with careful cellaring.

Viticulture:

Sourced primarily from Saint Clair's vineyards in Marlborough's Omaka valley where a combination of warm days, cool nights and clay based soils contribute to greater retention of fruit flavours. The fruit is a blend of Chardonnay clones, predominantly Mendoza and Burgundian Clone 95. The vines were monitored carefully during ripening and hand harvested at optimum flavour maturity and physiological ripeness.

Winemaking:

The fruit was lightly whole bunch pressed and the juice fermented in American oak barrels, sixteen per cent of which were new, using selected yeast strains. The wine underwent malolactic fermentation, followed by nine months aging on yeast lees with regular stirring. Only the very best barrels were selected for the Omaka Reserve Chardonnay.

Wine Analysis:

Alcohol 13% v/v
Residual sugar 2.43 g/L
Acidity 6.0g/litre
pH 3.35

Food Match:

The perfect accompaniment for succulent roast chicken with lemon and garlic.



Winemaker

Stewart Maclellan

Contact

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