

# PIONEER BLOCK 29

## BLOCK 29 BLIND BLOCK ALBARIÑO

Named **Blind Block** as, not only did this wine score highly in Saint Clair's unique quality assessment system where wines are tasted 'blind', this vineyard is located in the Lower Awatere Valley, not far from Blind River.

### BLOCK: 29

### REGION:

Lower Dashwood, Awatere Valley.

### TERROIR:

**Soils:** Wind blown loess over alluvial soils.

**Topography:** Flat, located on the northern bank and top terrace of the Awatere Valley.

**Climate:** Maritime; cooler and experiences more wind than the Wairau Valley.

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

Located on the upper terrace of the Awatere Valley, the gravel laden soils combined with a reliable harvest season wind encourage slow and even ripening in the valley. This terroir suits the long ripening Albariño grape with its naturally high acidity relying on time and weather to reach peak physiological ripeness.

### VITICULTURE:

The vineyard is pruned to a three cane 'Vertical Shoot Positioning' system (VSP) with moderate exposure to sunlight. A balanced crop load was carried which gives the hangtime necessary to concentrate flavours without risking ripeness. The vines do not seem to mind the windier conditions experienced in the Awatere Valley.

### WINEMAKING:

Picked in the cool of the evening, this Albariño arrived at the winery swiftly and was immediately pressed. The later press-fraction was separated out and fermented in seasoned barriques, with the lightly pressed free run juice fermented in 68 per cent stainless steel tank and 32 per cent seasoned French barriques. The pressings fraction made an

exquisite addition back to the final blend and no further balancing or fining was required prior to bottling.

### COLOUR:

Pale straw.

### AROMA:

Fresh and bright with aromatic notes of white nectarine, crisp mandarin and perfumed blossom.

### PALATE:

The palate is focused and textural with an abundance of stone fruit flavours combined with a hint of citrus blossom and mandarin. A subtle salty character presents on the persistent finish.

### AGEING:

Drinking beautifully now, this wine will continue to evolve and reward for at least three years from vintage date.

### WINE ANALYSIS:

Alcohol 13.5% v/v, Residual sugar 2.97g/L, Acidity 7.5g/L, pH 3.51

### FOOD MATCH:

An ideal match with ceviche or sashimi.



### WINEMAKER

Stewart Maclellan

### CONTACT

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