

2023 Vintage

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# Saint Clair Origin Marlborough Chardonnay

Fruit driven and fresh with layers of ripe stone fruit and subtle oak spice.

## Colour:

Pale straw.

## Aroma:

Lifted aromas of melon, ripe stone fruit and tropical notes with a hint of vanilla pod and subtle oak spice.

## Palate:

Fruit driven and elegant with layers of peach, nectarine and a touch of spice. The mouthfeel is full and round with a creamy texture and a lingering finish.

## Ageing Potential:

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

## Winemaking and viticulture:

Fruit was carefully selected from several quality vineyards within Marlborough's Wairau Valley. Each parcel was chosen to add complexity and fullness as well as impart balance

and offer particular characteristics to the final wine. The wine is partially fermented in seasoned French and American oak barrels. Each barrel underwent malolactic fermentation to add depth and give fullness to the palate. After nine months barrel aging the wine was blended and carefully prepared for bottling.

## Wine Analysis:

Alcohol 13% v/v  
Residual sugar 0.78 g/L  
Acidity 5.6g/litre  
pH 3.48

## Food Match:

A perfect match for poached salmon served with leafy greens and sautéed potatoes.



## Winemaker

Stewart Maclennan

## Contact

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