

Saint Clair Origin Gimblett Gravels Merlot

Black cherry and plum flavours with toasty oak on the finish.

Colour:

Dark ruby.

Aroma:

Distinctive savoury aromas of olive brine, cedar and spices.

Palate:

Rich and full bodied with flavours of black cherry and black Doris plum. Fruit driven in style with a fine silky structure and hints of vanilla and toasty oak on the finish.

Ageing Potential:

Approachable now and will continue to evolve for a further five years and beyond.

Viticulture:

Sourced from low cropping vineyards within the Gimblett Gravels winegrowing district of Hawke's Bay, New Zealand. The grapes were carefully monitored until they reached full physiological ripeness.

Winemaking:

Following de-stemming into stainless steel tanks the grapes were cold soaked for five days. This assists with maximising the extraction of flavour and colour. Inoculated with specialised yeast to finish fermentation and then hand plunged and pumped over for gentle extraction of colour, flavour and tannin. The young wine was kept in contact with skins and tasted daily until the right extraction and balance was achieved then gently pressed. Once settled it was then racked to settling tanks and seasoned French oak where it underwent secondary fermentation (malolactic fermentation). After ageing on light lees the wine was blended, fined, balanced and carefully prepared for bottling.

Wine Analysis:

Alcohol 13% v/v
Acidity 6.2g/litre
pH 3.4

Food Match:

A perfect match for grilled fillet steak with mushrooms and a red wine sauce.



Winemaker

Kyle Thompson

Contact

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