

PIONEER BLOCK 10

TWIN HILLS CHARDONNAY

An elegant French barrique fermented Chardonnay with flavours of white peach, fig and pecan.

BLOCK: 10

REGION:

Fruit was sourced from the valley between twin peaks in Marlborough's Southern Valley region.

TERROIR:

Soils: Clay based alluvial.

Topography: Level vineyard site in the valley below low lying foothills.

Climate: Warm days and cool nights, creating diurnal temperature changes.

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

This is a warmer site (than other areas of Marlborough) with good diurnal temperature changes, which contributes to greater retention of fruit flavours.

VITICULTURE:

Grown on clay based soils, the vines are Mendoza and Burgundian Clone 95. The vines were monitored carefully during ripening and fruit was harvested at maximum flavour maturity and physiological ripeness.

COLOUR:

Pale gold.

AROMA:

White peach, fresh fig and subtle spice.

PALATE:

The palate is elegant and complex with stone fruit and spice. Ten months maturation on lees in French oak barrels has provided a biscuit note and a mouth filling viscosity. Firm acidity leads to a warm, lingering finish.

AGEING:

This wine was created to drink well immediately, but will continue to evolve and reward over the next five years and beyond.

WINEMAKING:

The fruit was partially handpicked and whole bunch pressed to ensure the vineyard characters and fruit flavours were preserved. The juice was barrel fermented in 100 per cent French oak (50 percent new oak barrels, 25 per cent second fill and 25 per cent third fill) using selected yeast strains. The wine underwent malolactic fermentation, followed by 10 months aging on yeast lees, with regular stirring. Only the best barrels were selected for the Twin Hills Pioneer Block wine.

WINE ANALYSIS:

Alcohol 13.5% v/v, Acidity 6.1g/litre,
Residual sugar 2.7g/L, pH 3.14

FOOD MATCH:

Saint Clair winemaker Heather loves to serve this wine with a grilled peach, goats cheese, pecan and rocket salad.



CONSULTANT WINEMAKER

Matt Thomson

SENIOR WINEMAKER

Hamish Clark

CONTACT

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