

Saint Clair 2016 Vintage

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Saint Clair Premium Merlot

Flavours of blackberries, new leather and toasty oak.

Colour:

Dense ruby red core with a thin purple rim.

Aroma:

Ripe blackberries, new leather and toasted oak.

Palate:

A mixture of dark fruit flavours with black plum and liquorice showing a powdered structure reminiscent of fine dark chocolate leading to a lightly spiced and toasty finish.

Ageing potential:

This wine is drinking well now and will continue to develop for up to five years from vintage date.

Winemaking and Viticulture:

Grapes were de-stemmed into small stainless steel fermenters for a five-day cold soak to help maximise flavour and colour extraction. When fermentation commenced the wine was hand plunged and occasionally pulled

out to gently extract the taste and color. Following primary fermentation the young wine was kept in contact with skins and tasted daily until the right extraction and balance was achieved. Once pressed and settled the wine was then racked to seasoned French oak where it underwent secondary fermentation. When the right balance was achieved after ageing on light lees the wine was fined, balanced and carefully prepared for bottling. The outstanding fruit was sourced from certain selected vineyards on the Gimblett Gravels winegrowing district in Hawke's Bay.

Wine Analysis:

Alcohol: 13.5% v/v,
Acidity: 5.4g/L,
pH: 3.60

Food match:

Well matched with red meat dishes such as fillet steak and seasonal vegetables

Senior Winemaker:

Matt Thomson, Hamish Clark and Kyle Thompson

