

Saint Clair Wairau Reserve Sauvignon Blanc 2018

The Story

Neal and Judy Ibbotson have been involved in viticulture in Marlborough since 1978. Pioneers of the local industry, supplying fruit to wineries until forming the Saint Clair Estate in 1994. Saint Clair has vineyards across six different Marlborough terroirs - Rapaura, Awatere, Waihopai, Ure and Omaka Valleys plus Wairau central valley. Saint Clair is recognised as producing one of the country's best examples of Sauvignon Blanc and has consistently been one of New Zealand's best performing wineries on the international wine show circuit.

The reserve wines are Saint Clair's finest, harvested at optimum ripeness and handcrafted by the winemakers to produce wines of exceptional character.

The Vineyard

Proximity to the ocean sees stronger maritime influences on the vineyards in the lower Wairau Valley where fruit for the Saint Clair Wairau Reserve Sauvignon Blanc was grown. The daytime temperatures are warm, facilitating ripening, while the night temperatures are typically cooler than the central and upper parts of the Wairau Valley. This promotes increased hang time and flavour development. Nutrient rich soils deposited over time due to non-erosive flooding (prior to stop bank flood protection being introduced) have formed even and fertile sites. The nutrient hungry Sauvignon Blanc vines utilise this fertility to produce extremely concentrated flavours and aromas.

Winemaking

The juice was pressed off immediately to minimize skin contact and juice deterioration following harvesting. After settling the juice was fermented in stainless steel using a selected yeast strain. The fermentation was carried out at cool temperatures to retain varietal characters and freshness. This parcel was identified by our winemaking team during comprehensive blind tastings as the very best batch of wine produced for the 2018 vintage and therefore bottled as the Saint Clair Wairau Reserve.

Tasting Note

Pale straw. Pungent, rich tropical blackcurrant bud and passionfruit aromas combine with notes of green nettle and oyster shell. Generous and intense with concentrated flavours of white peach, passionfruit and fresh grapefruit. A slight herbal edge and salty minerality leads to a long lingering finish.



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THE WINE CAVE
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Alcohol Percentage	12.5 %
Residual Sugar	Dry
T.A.	7.5 g/L
Aging Potential	3-5 years



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