

Vintage 2012

2012 SAINT CLAIR DAWN MÉTHODE TRADITIONNELLE



Elegant and inviting with flavours of white peach, fresh ripe citrus and zest

Colour:

Medium straw coloured with a lasting, fine bead.

Aroma:

Elegant and inviting, distinctively toasty bread crust, white peach and biscuit combine with layers of citrus fruit and zest.

Palate:

Flavours of fresh ripe citrus with a savoury distinction along with apple, biscuit and white peach. Complex with focused acidity and a dry balance.

Ageing potential:

Will benefit from careful cellaring for ten years and beyond.

Winemaking:

Hand harvested and whole bunch pressed, the free run Chardonnay juice was steel tank fermented and left to undergo malolactic fermentation until

late spring, stirred on lees throughout. The Pinot Noir was lightly pressed, fermented cool in old French barriques and allowed to mature on light lees until blending in early January of the next year to prepare for tirage nearly one year from the harvest date.

The bottle fermentation took place over 6 weeks and bottles were left to rest for 35 months until being disgorged and liqueur de dosage added.

Wine analysis:

Alcohol 12.5% v/v, Residual sugar 6.5/L, Acidity 7.2g/L, pH 3.20

Food match:

Perfect for a celebratory occasion. Drink as an aperitif or match with freshly shucked oysters.



SENIOR WINEMAKERS:

STEWART MACLENNAN
HAMISH CLARK
KYLE THOMPSON

CONSULTANT WINEMAKER:

MATT THOMSON

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