

Vintage 2013

2013 SAINT CLAIR DAWN MÉTHODE TRADITIONNELLE



Created in celebration of and tribute to Dawn Abbotson, the matriarch of Saint Clair, who accomplished one hundred years on 12 December 2014

Colour:

Medium straw coloured with a lasting, fine bead.

Aroma:

Elegant and inviting. White peach, biscuit and lemon zest combine with layers of citrus fruit, oyster shell and pastry crust.

Palate:

Flavours of ripe citrus with an almond savoury distinction along with biscuit and white peach. Complex with focused acidity and a dry balance.

Ageing potential:

Will benefit from careful cellaring for ten years and beyond.

Viticulture:

Sourced from the well-drained stone and sand alluvium of Rapaura Road, in vineyards overlooked by the Saint Clair Vineyard Kitchen.

A blend of 67 per cent clone 95 Chardonnay and 33 per cent Clone 5 Pinot Noir grown on spur pruned and sylvos trained 20 year old vines.

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 and fermented cool in old French barriques, 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 12.0% v/v, Residual sugar 6.6g/L, Acidity 7.0g/L, pH 3.12

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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