

2015 SAINT CLAIR JAMES SINCLAIR CABERNET-MERLOT

CONCENTRATED WITH SPICED BLACK PLUMS
AND SILKY CHOCOLATE

Colour:

Dark ink in colour with purple hues.

Aroma:

Dark red fruits combine with coffee and subtle floral notes aromas.

Palate:

Concentrated flavours of black plums, blackberry combine with silky smooth chocolate. Hints of savoury oak and freshly ground coffee on the finish. The palate is luscious, acidity is balanced and the finish is lingering.

Ageing potential:

Drinking well from release date, this wine can be enjoyed young or with careful cellaring will mature into a more complex wine that can be enjoyed for the next five years.

Viticulture:

Sourced from within the Gimblett Gravels winegrowing district in the Hawke's Bay region. The free draining gravel type soil is vigour moderating. This combined with the climate are the perfect mix for the growth of Cabernet Sauvignon and Merlot.

The fruit was carefully monitored during ripening and harvested in the cool evening at maximum flavour maturity and physiological ripeness.

Winemaking:

This is a blend of 60 per cent Cabernet Sauvignon, 37 per cent Merlot and 3% Malbec.

Both the Cabernet Sauvignon and the Merlot were kept separate through fermenting up until blending. Fruit was held cold for four days to assist with the extraction of flavour and to enhance colour stability. During the primary alcoholic fermentation the fermenting must was hand-plunged up to four times a day.

When dry the young wine was pressed and then racked off gross lees to a mix of tanks, 16 per cent new French oak and older French oak. The wine underwent a clean malolactic fermentation while ageing in oak and tank for 11 months. Various different blend options were trialled before the winemakers made their decision on the final wine.

Wine analysis:

Alcohol 13.5%, Acidity 5.6g/litre, pH 3.68

Food match:

Match with wild game such as duck or venison.



Consultant Winemaker *Matt Thomson* Senior Winemaker *Hamish Clark* Red Winemaker *Kyle Thompson*