

Vintage 2015

15

2015 SAINT CLAIR JAMES SINCLAIR SAUVIGNON BLANC

**FULL AND RICH WITH FLAVOURS OF
BLACKCURRANT, PASSIONFRUIT AND
GREEN CAPSICUM**

Colour:

Pale straw.

Aroma:

A lifted and intense blackcurrant aromas combine with a hint of green herb and sea salt.

Palate:

Full and rich with flavours of blackcurrant, passionfruit, green capsicum and sea salt.

Ageing potential:

Drinking beautifully now, and will be at its best over the next two years.

Winemaking:

Fruit was sourced from a selection of premium vineyards located in the lower Wairau Valley, at the mouth of the Wairau River. These vineyards are planted on floodplains, rich in nutrients, producing wines with heightened expression. Each vineyard block was harvested at optimum

flavour maturity and physiological ripeness. Grapes were transported to the winery quickly and pressed off immediately to minimise skin contact. After cold settling the juice from each batch was fermented at cool temperatures using selected yeast strains. Each batch was assessed for quality and only the best components were selected for this James Sinclair blend.

Wine analysis:

Alcohol 13% v/v, Residual sugar 3.0g/L, Acidity 7.2 g/L, pH 3.36

Food match:

Perfectly matched with fresh shellfish.



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

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