

Vintage 2020

20

# 2020 SAINT CLAIR JAMES SINCLAIR SAUVIGNON BLANC

**DISTINCTIVE MARLBOROUGH SAUVIGNON  
BLANC STYLE FULL OF TROPICAL AND  
HERBAL CHARACTERS.**

## Colour:

Pale straw.

## Aroma:

Lifted aromas of tropical passionfruit, green capsicum and blackcurrant leaf.

## Palate:

Intense flavours of ripe passionfruit and gooseberry combined with a green herbaceous thread and a salty mineral note on the finish.

## Ageing potential:

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

## Winemaking & Viticulture:

Fruit was sourced from a selection of premium vineyards located in the Dillons Point sub-region of 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 2.2g/litre, Acidity 7.5g/litre, pH 3.21

## Food match:

A perfect match for pan fried fresh fish with corn salsa.

## Vegetarian friendly



*Senior Winemaker Hamish Clark*

*Senior Winemaker Stewart MacLennan*

SAINT CLAIR VINEYARD KITCHEN  
CNR RAPAURA & SELMES ROADS, MARLBOROUGH  
NEW ZEALAND, FREEPHONE (NZ ONLY) 0800 317 319  
PHONE/FAX +64 (0)3 570 5280  
CELLARDOOR@SAINTCLAIR.CO.NZ, WWW.SAINTCLAIR.CO.NZ

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