

# PIONEER BLOCK 23

## MASTER BLOCK PINOT NOIR

Made from Saint Clair's Southern Valley vineyard managed by Les and Sonia Masters.

### BLOCK: 23

### REGION:

Benmorven Road, Southern Valleys.

### TERROIR:

**Soils:** Clay based soil with a small amount of light coloured gravel.

**Topography:** Gradual north facing slope.

**Climate:** A diurnal shift with very warm days followed by cool nights.

### REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

Warm days and cooler nights with clay rich vigour-moderating soils all contribute to small berries which give this wine power, concentration, intensity and a deep rich colour.

### VITICULTURE:

The fruit was sourced from a single vineyard on Benmorven road just west of the township of Blenheim. Traditionally harvested mid season and typically produces a deep coloured wine with intense dark fruits, concentration and power.

### WINEMAKING:

The grapes were carefully transported to the winery for de-stemming and 6.5% from certain rows were selected for whole cluster fermentation to add a stems component to the mix. The fruit was must chilled to small open top stainless steel fermenters and cold soaked for five days to help extract

maximum flavour and to enhance colour stability. Cultured yeast were used to carry out the primary alcoholic fermentation and the fermenting must was hand plunged up to six times daily. At dryness each batch was pressed to tank and then racked off gross lees to a mixture 40 per cent new French oak and seasoned French oak. Each batch was inoculated for malolactic fermentation and aged for 10 months in oak before being lightly egg white fined and prepared for bottling.

### COLOUR:

Dark garnet.

### AROMA:

Very dark and brooding with aromatic blackcurrant and ripe plums intertwined with toasty oak and fresh roasted coffee.

### PALATE:

Rich and full bodied showing ripe dark plums and blueberries. A big round palate with perfectly balanced acidity and fine textured tannin followed by dark roasted coffee and warm toasty oak.

### AGEING:

Perfect for drinking immediately this wine will continue to develop and surprise for at least another five years from vintage date.

### WINE ANALYSIS:

Alcohol 13.5% v/v, Acidity 5.7g/litre, pH 3.38

### FOOD MATCH:

An ideal match with lamb or roast pork belly.



**CONSULTANT WINEMAKER**  
Matt Thomson

**SENIOR WINEMAKER**  
Hamish Clark

**RED WINEMAKER**  
Kyle Thompson

### CONTACT

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