

PIONEER BLOCK 14

DOCTOR'S CREEK PINOT NOIR

Named after the Doctor's Creek that runs through the home block vineyard of Saint Clair's owners, Neal and Judy Ibbotson.

BLOCK: 14

REGION:

Produced from the Doctor's Creek vineyard, south-west of Blenheim.

TERROIR:

Soils: Clay rich, vigour moderating soils.

Topography: Flat, even land.

Climate: Slightly cooler nights than further up the Wairau Valley with a slower, longer ripening period.

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

The cooler Doctor's Creek area consistently produces fragrant and appealing aromatics.

VITICULTURE:

The fruit was sourced from Saint Clair's own vineyard at Doctor's Creek. The grapes harvested for this wine are from clones 115 and 667 with a whole cluster component of 14 per cent.

COLOUR:

Deep garnet.

AROMA:

Aromatic floral notes combine with tobacco leaf and freshly turned dried earth.

PALATE:

An elegant palate which is bright and highly aromatic. A perfectly balanced acidity blends seamlessly with the fine grained texture and an impressive long complex finish of spice and lightly roasted coffee.

AGEING POTENTIAL:

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

WINEMAKING:

The fruit was harvested when it had reached full physiological ripeness and maximum flavour maturity. At the winery the fruit was held cold for five days prior to fermentation to help extract maximum flavour and to enhance colour stability. A small amount of whole cluster (14 per cent) was added to the fermentation to add a stems component to the mix. Specially selected cultured yeast were used to carry out the primary alcoholic fermentation, during which the fermenting must was hand plunged up to six times daily at the peak of fermentation. At dryness the wine was pressed, then racked off gross lees to a mixture of 41 per cent new French oak and older seasoned 225 litre oak barriques.

During maturation the barrels were regularly tasted until the right balance was achieved (ten months). During this time in oak, the young wine completed malolactic fermentation. The wine was then carefully extracted from oak, blended and prepared for bottling.

WINE ANALYSIS:

Alcohol 13.5% v/v, Titratable Acidity 5.6g/litre, pH 3.5

FOOD MATCH:

Perfectly matched with spring lamb, sweet potatoes and roast vegetables.



CONSULTANT WINEMAKER
Matt Thomson

SENIOR WINEMAKER
Hamish Clark

RED WINEMAKER
Kyle Thompson

CONTACT

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