

# PIONEER BLOCK 5

## BULL BLOCK GRÜNER VELTLINER

Named Bull Block after the stud Jersey bulls who grazed the paddock where this vineyard is now planted.

### BLOCK: 5

### REGION:

Omaka Valley.

### TERROIR:

**Soils:** Free draining mix of stones and lighter soils over clay.

**Topography:** Flat.

**Climate:** Typical Southern Valley climate of very warm days followed by cool nights.

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

Grapes were sourced from a relatively warm vineyard site with early budburst which allows for a long ripening period into late autumn. This increased hang time increases the intensity and ripeness of the Grüner Veltliner characters. The clay-rich vigour moderating soils assist in balancing the crop load of this high bunch weight variety.

### VITICULTURE:

Careful crop manipulation to ensure vine balance is essential for this highly prolific and large bunch producing variety.

### WINEMAKING:

The grapes were hand-picked and whole bunch pressed. A press cut was made early to minimise skin contact. The free run juice was fermented in stainless steel tanks with selected yeast. Pressing components were fermented in old oak and retained on lees post ferment to add complexity and roundness to the palate. Free run and selected pressing components were blended post ferment, carefully finished and prepared for bottle.

### COLOUR:

Pale gold.

### AROMA:

Aromas of orange, blanched almond, lanolin and white pepper.

### PALATE:

Complex, round and rich, with hints of mandarin, stone fruit and spice.

### AGEING:

Drinking beautifully now, the structure and complexity will continue to evolve in bottle over the next four years.

### WINE ANALYSIS:

Alcohol 13.5% v/v, Residual sugar 2.7g/L, Acidity 5.7g/litre, pH 3.21

### FOOD MATCH:

An exceptionally food friendly wine, this Grüner Veltliner will complement a wide range of dishes, including spicy curry.



**CONSULTANT WINEMAKER**  
Matt Thomson

**SENIOR WINEMAKER**  
Hamish Clark

## CONTACT

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