

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 Valley, Marlborough.

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 the small berries which gives 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 fruit, concentration and power.

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. 17.6 per cent of whole cluster were 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 35 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.

COLOUR:

Dark garnet core with a purple rim.

AROMA:

Aromatic wild flowers mixed with dark ripe berries, cedar and subtle earthy notes.

PALATE:

Rich and concentrated flavours of sun warmed raspberries and cherries combine with wild flowers, spice and cedar. A fine cocoa powder like structure and a long lingering finish.

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 5.6g/litre, pH 3.57

FOOD MATCH:

An ideal match with lamb or roast pork belly.



CONSULTANT WINEMAKER
Matt Thomson

SENIOR WINEMAKER
Hamish Clark

RED WINEMAKER
Kyle Thompson

CONTACT

Neal & Judy Ibbotson, Saint Clair Family Estate
Cnr Rapaura and Selmes Roads, Marlborough, New Zealand
PO Box 920, Blenheim, New Zealand
Freephone (NZ Only) 0800 282 111 Phone +64 (0)3 578 8695 Fax +64 (0)3 578 8696
Email: wine@saintclair.co.nz www.saintclair.co.nz