# SAINT CĹLAIR NV DAWN MÉTHODE TRADITIONNELLE 

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Hammested:
2016 through 2018
Winage:
September 2019
Onstage:
March 2022
Cabana:
Medium straw coloured with a lasting, fine bead.
diana:
Elegant and inviting. Biscuit, baked pastry, meringue, wafer and lemon zest combine with layers of citrus fruit and oyster shell.
Palate:
A subtle citrus thread with brazil nut and pastry characters, biscuit and dried fruits. Elegant and complex with a rich palate and fine mousse.

Ageing potential:
Will benefit from careful, horizontal cellaring for ten years and beyond.
Viticulture:
Sourced primarily from the welldrained stone and sand alluvium of Rapaura Road, in vineyards overlooked by the Saint Clair Vineyard Kitchen.

A blend of 63 percent clone 95 Chardonnay and 37 percent Clone 5 Pinot Noir grown on spur pruned and sylvos trained, 20 year old vines.
Winemaking:
Hand harvested and whole bunch pressed, the free run Chardonnay juice was steel tank fermented followed by a steady malolactic fermentation, stirred on lees throughout. The Pinot Noir was lightly pressed and fermented cool in seasoned French barriques, allowed to mature on light lees until blending with our non vintage base wine, to prepare for mirage.
The bottle fermentation took place over three months with bottles resting for a minimum of thirty months, until being disgorged and liqueur de dosage added.
Wine analysis:
Alcohol $11.5 \% \mathrm{v} / \mathrm{v}$, Residual sugar $5.1 \mathrm{~g} / \mathrm{L}$, Acidity $6.2 \mathrm{~g} / \mathrm{L}, \mathrm{pH} 3.26$
Food match:
Perfect for celebration, as an aperitif or match with freshly shucked oysters.

## WINEMAKER:

STEWART MACLENNAN


