

# PIONEER BLOCK 31

## AWATERE SAUVIGNON BLANC

Sourced from Saint Clair's estate owned vineyard located on a historic Awatere farm across rolling hills harbouring majestic views across to the North Island of New Zealand.

### BLOCK: 31

### REGION:

Awatere Valley.

### TERROIR:

**Soils:** Wind-blown loess over alluvial soils. Clay-like in structure.

**Topography:** Rolling hills with direct exposure to Southern Ocean influences.

**Climate:** Cool-climate maritime; milder temperatures and experiences more wind than the Wairau Valley.

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

The gravel laden soils combined with reliable harvest season winds encourage slow and even ripening in the valley. This extended physiological ripening allows our Sauvignon Blanc to retain its naturally high acidity, powerful fruit characteristics and alluring saline minerality.

### VITICULTURE:

The fruit was sourced from a single vineyard within the Awatere Valley (South of the township of Blenheim). The fruit was carefully monitored during ripening and harvested at maximum flavour maturity and physiological ripeness. This is the last of the Saint Clair Sauvignon Blanc vineyards to fully ripen and hence harvested late in the season.

### WINEMAKING:

The juice was pressed off immediately to minimise skin contact and juice deterioration following harvesting. After settling, the juice was fermented using a variety of selected yeast in 100 per cent stainless steel at cool temperatures to retain fruit flavour and freshness. This batch was selected as a Pioneer Block wine due to its power and intensity of flavour.

### COLOUR:

Pale green.

### AROMA:

Herbaceous aromas of green nettle, blackcurrant and tomato leaf with a hint of greengage plum.

### PALATE:

Fresh, crisp and generous with intense flavours of passionfruit, gooseberry and green apple. A chalky texture combines with a saltiness and minerality adding to a persistent finish.

### AGEING:

Drinking beautifully now and best enjoyed over the next two years.

### WINE ANALYSIS:

Alcohol 13% v/v, Residual sugar 1.79 g/L, Acidity 7.7g/litre, pH 3.14

### FOOD MATCH:

An ideal match with any fresh shellfish or any delicately flavoured simply cooked fish.



**WINEMAKER**  
Stewart Maclellan

## CONTACT

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