

2021 Vintage

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Saint Clair Origin Marlborough Chardonnay

Full-bodied with layers of ripe stone fruit and subtle oak spice.

Colour:

Pale straw.

Aroma:

White nectarine and lifted oak spice with notes of biscuit, vanilla and butter.

Palate:

Fresh and fruit driven with complex layers of ripe stone fruit, nashi pear and a touch of spice. Rounded and textural with a generous mid palate and a lingering finish.

Ageing Potential:

Perfect for drinking immediately, this Chardonnay will be at its best over the next two to three years.

Winemaking and viticulture:

Fruit was carefully selected from several quality vineyards within Marlborough's Wairau Valley. Each parcel was chosen to add complexity and fullness as well as impart balance

and offer particular characteristics to the final wine. The wine is partially fermented in new and seasoned French and American oak barrels. Each barrel underwent malolactic fermentation to add depth and give fullness to the palate. After eight months barrel aging the wine was blended and carefully prepared for bottling.

Wine Analysis:

Alcohol 13% v/v
Residual sugar 1.9 g/L
Acidity 5.7g/litre
pH 3.34

Food Match:

A perfect match for poached salmon served with leafy greens and vinaigrette dressing.



Winemaker

Stewart MacLennan

Contact

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