Vintage 2015

2015 SAINT CLAIR DAWN MÉTHODE TRADITIONNELLE

Hand crafted, bottle aged and formented Marlborough Méthode Traditionnelle.

Created in celebration, of and tribute to Dawn Ibbotson, the matriarch of Saint Clair, who accomplished one hundred years on 12 December 2014

Harvested:

March 2015

Tirage:

March 2016

Dosage:

July 2019

Colour:

Medium straw coloured with a lasting, fine bead.

Aroma:

Elegant and inviting. Aromas of biscuit, baked pastry and lemon zest combine with layers of citrus fruit and oyster shell.

Palate:

Flavours of walnut, biscuit and pastry with a subtle citrus thread and a hint of stone fruit. Elegant and complex with a rich palate and fine mousse.

Ageing potential:

Will benefit from careful cellaring for ten years and beyond.

Diticulture:

Sourced from the well-drained stone and sand alluvium of Rapaura Road, in vineyards overlooked by the Saint Clair Vineyard Kitchen.

SAINT CLAIR VINEYARD KITCHEN CNR RAPAURA & SELMES ROADS, MARLBOROUGH NEW ZEALAND, FREEPHONE (NZ ONLY) 0800 317 319 PHONE/FAX +64 (0)3 570 5280 CELLARDOOR®SAINTCLAIR.CO.NZ, WWW.SAINTCLAIR.CO.NZ

A blend of 65 percent clone 95 Chardonnay, 30 percent Clone 5 Pinot Noir and 5 percent Pinot Meunier 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 and left to undergo malolactic fermentation in late spring, 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 in early January of the next year to prepare for tirage nearly one year from the harvest date.

The bottle fermentation took place over three months with bottles left to rest for thirty-nine months until being disgorged and liqueur de dosage added.

Wine analysis:

Alcohol 12.0% v/v, Residual sugar 6.0g/L, Acidity 7.1g/L, pH 3.20

Food match:

Perfect for celebration, as an aperitif or match with freshly shucked oysters.

Senior Winemakers: Stewart Maclennan Hamish Clark



