

2023 Vintage

23

# Saint Clair Origin Sauvignon Blanc

Flavours of passionfruit, grapefruit and crisp green apple with a salty minerality.

## Colour:

Pale green.

## Aroma:

Intense tropical aromas of passionfruit, grapefruit and green apple with a hint of jalapeño pepper.

## Palate:

Herbaceous, rich and weighty with flavours of white stone fruit, grapefruit pith and blackcurrant. The palate has a generous mouthfeel with a salty minerality and a clean fresh finish.

## Ageing Potential:

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

## Winemaking and viticulture:

Fruit was sourced from a selection of vineyards located predominantly in the lower Wairau sub-region. This is what Saint Clair regards as Marlborough's best sub-region for Sauvignon Blanc, producing wines with heightened expression.

Each vineyard block was harvested at optimum flavour maturity and physiological ripeness. Grapes were transported to the winery quickly and pressed off immediately to minimise skin contact. After cold settling the juice from each batch was fermented at cool temperatures using selected yeast strains. Each batch was assessed for quality and only the best components were selected for this 'Origin' blend.

## Wine Analysis:

Alcohol 12.5% v/v  
Residual sugar 2.84g/litre  
Acidity 7.5g/litre  
pH 3.29

## Food Match:

A perfect match for any freshly prepared shellfish.



Winemaker  
Stewart Maclennan

## Contact

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