

# Saint Clair Omaka Reserve Chardonnay

Rich, textural and complex with savoury notes of spice and toasty oak.

## Colour:

Pale straw.

## Aroma:

Concentrated aromas of spice, toasted cedar and savoury notes with a hint of vanilla.

## Palate:

Generous and rich with a luxurious mouthfeel. The palate has a complex array of flavours with savoury notes, ripe peach, preserved lemon and a toasty finish.

## Ageing Potential:

Drinking beautifully now, this wine will continue to evolve and reward over the next five to ten years with careful cellaring.

## Viticulture:

Sourced primarily from Saint Clair's vineyards in Marlborough's Omaka valley where a combination of warm days, cool nights and clay based soils contribute to greater retention of fruit flavours. The fruit is a blend of Chardonnay clones, predominantly Mendoza and Burgundian Clone 95. The vines were monitored carefully during ripening and hand harvested at optimum flavour maturity and physiological ripeness.

## Winemaking:

The fruit was lightly whole bunch pressed and the juice fermented in a mixture of American and French oak barrels, seventeen per cent of which were new, using selected yeast strains. The wine underwent malolactic fermentation, followed by nine months aging on yeast lees with regular stirring. Only the very best barrels were selected for the Omaka Reserve Chardonnay.

## Wine Analysis:

Alcohol 13% v/v  
Residual sugar 2.36g/L  
Acidity 5.8g/litre  
pH 3.11

## Food Match:

The perfect accompaniment for succulent roast chicken with lemon and garlic.



## Winemaker

Stewart Maclellan

## Contact

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