

Saint Clair, 'Origin', Marlborough, Sauvignon Blanc 2018



A vibrant, crisp, wine showing intense flavours of passion fruit and herbaceous notes over a creamy texture.

Awards

Silver, IWC, 2019

Producer Note

Neal and Judy Ibbotson were pioneers in the Marlborough wine industry, first planting vineyards in the valley in 1978 and then establishing Saint Clair Family Estate in 1994. They own 160 hectares of vineyard in 10 different Marlborough locations chosen specifically for the attributes of their individual "terroir" and ability to produce top quality grapes. Neal Ibbotson combines his extensive expertise in viticulture with the talent of one of New Zealand's leading winemaking teams led by Hamish Clark. Since 1994, when wines from the first vintage all won medals including gold, the name Saint Clair has been synonymous with quality and its award-winning record continues today. This is a sentiment shared by Bob Campbell MW, who says "Saint Clair now makes the country's and perhaps the world's best Sauvignon Blanc".

Vintage

Flowering conditions in December were perfect, followed by the hottest temperatures Marlborough has experienced in January. February produced a month of rainfall. Despite these challenging weather conditions, the fruit ripened well - 10 days earlier than usual. Effective methods of canopy management and cropping levels; and extended dry periods in March kept the vines healthy. Lower yields produced ripe and intensely flavoured fruit in 2018.

Vineyard

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 subregion for Sauvignon Blanc, producing wines with heightened expression. These vineyards sit on alluvial, silt soils. Each vineyard block was harvested when it reached maximum flavour maturity and physiological ripeness.

Winemaking

The grapes were pressed immediately after harvesting to minimise skin contact. After cold settling, the juice from each batch was fermented in 100% stainless steel tanks at cool temperatures, using selected yeast strains. Each batch was assessed for quality and only the best components were selected for this blend.

Tasting Note

Tropical aromas of passionfruit, guava and blackcurrant combine with nettle and subtle chalky mineral notes. The rich, full palate with grapefruit and blackcurrant is enveloped in green notes of nettle and pepper and a delicate sea salt character, through to a long, mineral finish.

Grape

Sauvignon Blanc 100%



Winemaker:	Hamish Clark & Stewart Maclennan
Region:	Marlborough
Sub region:	Marlborough
Country:	New Zealand
Alcohol:	13%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	2.6
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5450318A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Screwcap