

# Saint Clair, 'Omaka Reserve', Marlborough, Chardonnay 2017



A full bodied and rich wine with lovely vanilla and pineapple flavours combined with a touch of toasty cinnamon and smoky oak.

## 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

2017 wines are looking very good, despite Saint Clair navigating challenging weather conditions during véraison and the harvest period. Flavours came into the fruit early and although the wines are a little lighter in alcohol, they are still appreciably full flavoured. 2017 was a good year for the early ripening varieties; Pinot Noir had beautiful small bunches and berries of very good quality and Chardonnay also stands out with full flavours.

## Vineyard

Omaka in Maori means the 'place of the stream'. The grapes were 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 carefully hand-picked and lightly whole bunch pressed. The must was barrel fermented in American oak (50% new, 25% second fill, 25% third fill), using selected yeast strains. The wine went through malolactic fermentation in barrel, followed by maturation on its lees for 10 months with regular stirring. Only the best barrels from each batch were selected to use in the final blend of the Omaka Reserve Chardonnay.

## Tasting Note

An elegant and silky wine, with fragrant peach aromas, layered with toasted spice and subtle vanilla notes. Concentrated notes of fresh peach, ripe grapefruit and biscuity notes on the palate continue on the long finish.

## Grape

Chardonnay 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:	2.8
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	5450517A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Screwcap