

Saint Clair, Pioneer Block 26 'Tutu Block', Marlborough, Pinot Noir 2017



Aromas of cranberries, chocolate and perfumed violets lead to a round, seamless palate full of delicious ripe raspberries and cherry fruits complemented by vanilla and a savoury finish.

Awards

Silver, IWC, 2019
Silver, SWA, 2019
Silver, DWWA, 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

Saint Clair navigated 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 of great quality.

Vineyard

This wine is named after the native 'Tutu' plant which once grew on the property. The 'Tutu' estate vineyard is located in the Waihopai Valley and lies on a flat, even river terrace where the soils are alluvium based, with clay over silt, sand and gravel. The area enjoys large diurnal temperature shifts with cool nights and warm days encouraging a long ripening period which is a major influence in producing this fine structured, fragrant Pinot Noir. The fruit was sourced from clones 115, 114 and 667 and was picked when it had reached full physiological ripeness.

Winemaking

The fruit was cool macerated for four days in order to extract maximum flavour and enhance colour stability. 21% of whole cluster fruit was used during fermentation, which added a stem component to the wine, imparting structure. Fermentation took place with selected yeasts and the must was hand plunged - up to four times daily at the peak of fermentation. The wine was pressed and racked off its gross lees to a combination of 41% new French oak and older seasoned 225 litre barriques, where it completed malolactic fermentation. Maturation lasted for seven months.

Tasting Note

Aromas of dark berries, chocolate and perfumed violets lead to a full bodied palate which is round, seamless and full of delicious ripe raspberries, dark plum and coffee. The invitingly fine grained structure weaves into a long savoury finish.

Grape

Pinot Noir 100%



Winemaker:	Hamish Clark & Kyle Thompson
Region:	Marlborough
Sub region:	Marlborough
Country:	New Zealand
Alcohol:	13.5%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	0.2
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/No
Milk/Eggs:	No/Yes
Organic/Biodynamic	No/No
Product Code:	5455017A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Screwcap