

# Saint Clair Marlborough Origin Chardonnay

Full-bodied with layers of ripe stone fruit, sweet pastry and spice.

## Colour:

Pale straw.

## Aroma:

Lifted, elegant aromas of peach and nectarine with a hint of spice, coffee and sweet pastry.

## Palate:

Fresh and fruit driven, the palate is full bodied with a round and rich texture. Flavours of ripe stone fruit, nashi pear and a subtle spice note lead to a full, lingering finish.

## Ageing Potential:

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

## Winemaking & viticulture:

Fruit was carefully selected from several quality vineyards within Marlborough's Wairau Valley. Each parcel was chosen to add complexity and fullness as well as impart balance and offer particular characteristics to the final wine. The wine is partially fermented in new and seasoned French and American oak barrels. Each barrel underwent malolactic fermentation to add depth and give fullness to the palate. After eight months barrel aging the wine was blended and carefully prepared for bottling.

## Wine Analysis:

Alcohol 13% v/v  
Residual sugar 0.8g/L  
Acidity 5.3g/litre  
pH 3.47

## Food Match:

A perfect match for poached salmon served with leafy greens and vinaigrette dressing.

Vegetarian friendly



## Senior Winemaker

Stewart MacLennan

## Senior Winemaker

Hamish Clark

## Contact

Saint Clair Family Estate  
Cnr Rapaura and Selmes Roads, Marlborough,  
New Zealand, PO Box 920, Blenheim, New Zealand  
Freephone (NZ Only) 0800 282 111  
Phone +64 (0)3 578 8695 Fax +64 (0)3 578 8696  
Email: wine@saintclair.co.nz www.saintclair.co.nz