



SAINT CLAIR FAMILY ESTATE

\$23.95

* Suggested retail price

Origin Pinot Noir Marlborough 2019

 Biodynamic  Vegan

	Product code	10826543
	Licensee price	\$20.83
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	New Zealand
	Regulated designation	Table wine
	Region	South Island
	Subregion	Marlborough
	Varietal(s)	Pinot Noir 100 %
	Alcohol percentage	13.5%
	Colour	Red
	Sugar content	0.4
	Closure type	Metal screw cap
	À boire	Aging up to 3 years

ABOUT THIS WINERY

Saint Clair Family Estate is owned by Neal and Judy Ibbotson, viticulture pioneers in Marlborough since 1978. Grapes were originally supplied to local wine companies; however a desire to extend the quality achieved in the vineyard through to the finished wine led to the establishment of Saint Clair Family Estate in 1994.

TASTING NOTES

Deep garnet color. Aromas of ripe red cherries, cassis, raspberries, fragrant spicy notes & fresh coffee. Bright and spicy ripe red plum, red cherry and blackcurrant follow, with finely textured tannins. Paired well with a rack of lamb with garlic and rosemary accompanied by a salad of fresh lettuce and pistachios.

PRODUCT NOTES

The soils of the southern valleys are a combination of clay and river alluvial deposits. Each vineyard is closely monitored, with tasting to determine when the flavor is optimal before harvest.

PRODUCTION NOTES

Harvest in the morning freshness. The harvested grapes are kept cold for five days before fermentation. A yeast culture is used for alcoholic fermentation, stirring by hand 6-8 times a day. The must is pressed in a vat, decanted and drawn off. Aging in stainless steel vats and in new and used French oak barrels. After complete malolactic fermentation, the wine is assembled, lightly

<https://www.frechette.vin>
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filtered and bottled.



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