

Saint Clair

A richly textured Marlborough Pinot Noir with refined dark berry fruit, subtle oak, and silky structure–precision and power in perfect harmony.

SAINT CLAIR
FAMILY ESTATE



Omaka Reserve Pinot Noir 2023

Marlborough, New Zealand

Region and Vineyards

The Saint Clair Omaka Reserve Pinot Noir 2022 hails from the **Southern Valleys** of Marlborough, with fruit sourced primarily from a single low-yielding vineyard in the **Delta region**. This sub-region is prized for its clay-rich soils and cooler mesoclimate, which slow ripening and intensify flavour concentration. The vineyard naturally produces small, tightly packed berries, which is ideal for Pinot Noir, allowing for **greater aromatic intensity and tannin finesse**.

The vineyard's optimal positioning and careful canopy management ensure a perfect balance between fruit richness and structural elegance. Harvesting was conducted at peak ripeness to preserve both varietal purity and site expression. The resulting wine captures the hallmarks of Marlborough's Southern Valleys: lifted aromatics, structured tannins, and bright natural acidity.

Winemaking

Upon harvest, the fruit was cold-soaked for five days to encourage **maximal extraction of colour and flavour compounds**. The primary fermentation was carried out with selected cultured yeasts and included meticulous hand-plunging of the cap—up to six times per day at peak fermentation—to balance extraction and delicacy.

Post-fermentation, the wine was gently pressed and transferred to **225-litre French oak barriques**, of which **28% were new**, for ten months of maturation. During this élevage, malolactic fermentation took place, softening the acidity and enhancing the mouthfeel. Regular tastings guided the final blend, which was gently prepared for bottling to retain the wine's nuanced character. **Alcohol is measured at 12.5%**, with an acidity of **5.1 g/L** and a **pH of 3.62**, offering excellent balance and longevity.

Tasting Notes

- **Color:** Deep garnet
- **Aroma:** Intense and perfumed, with black hedgerow fruits, wild blackberry, and lifted toasted oak
- **Palate:** Rich and full-bodied with ripe blackberry, blueberry, and a subtle savoury olive note. Silky texture with powdered tannins and a refined toasty finish

Alcohol :12,50 %

Composition: 100% Pinot Noir

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

SAINT CLAIR
FAMILY ESTATE

Omaka Reserve Pinot Noir 2023

Did you know?

Saint Clair Family Estate was among the first in Marlborough to adopt a **vineyard-specific approach to Pinot Noir**, allowing winemaker Kyle Thompson to craft reserve wines like Omaka from exceptional single sites. This terroir-led philosophy has elevated Marlborough's international reputation for serious Pinot Noir.

Wine Pairing Ideas

- **Herb-crusted rack of lamb**: The wine's dark fruit and spice enhance the savoury richness and herbal crust.
- **Roasted duck breast with blueberry jus**: A natural partner for the wine's black fruit and silky body.
- **Grilled portobello mushrooms with rosemary and garlic**: The earthy profile echoes the wine's subtle olive note.
- **Seared venison loin with beetroot purée**: The acidity and structure match beautifully with gamey textures and sweet root vegetables.



Robert Parker (RP) : 90 Points (2021)

The 2021 Pinot Noir Omaka Reserve is densely packed and concentrated with lashings of cherries, graphite tannins, star anise and licorice. An uncomplicated and fulsome wine with lovely persistence. 13% alcohol, sealed under screw cap.