

Saint Clair

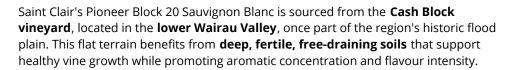
A vibrant and mineral-driven Sauvignon Blanc from Marlborough's lower Wairau Valley, delivering mouth-watering intensity and coastal freshness.



Pioneer Block 20 Cash Block Sauvignon Blanc 2023

Marlborough, New Zealand

Region and Vineyards



The **cooler maritime microclimate** extends the ripening period, allowing the grapes to develop **physiological ripeness and vibrant natural acidity**. Vineyard rows are oriented slightly off the traditional north-south axis, a detail that, along with the lush canopy health, contributes to the unique flavour signature of this site. The vineyard's management and terroir combine to produce **textured**, **aromatic Sauvignon Blanc** with saline minerality and precision.



The fruit was harvested at night to preserve freshness and **immediately pressed off the skins** to limit phenolic extraction. After cold settling, the juice was **fermented at low temperatures in stainless steel** using selected aromatic yeasts. This approach locks in primary fruit character and varietal clarity.

No oak or malolactic fermentation was used, preserving the wine's vibrant acidity and pure fruit profile. This particular batch was chosen for the Pioneer Block series due to its **intensity**, **mineral expression and balance**. Final wine parameters include **12.5% alcohol**, **8.3 g/L acidity**, **3.25 g/L residual sugar**, and a **pH of 3.39**, underscoring its refreshing and saline structure.

Tasting Notes

- Color: Pale green
- Aroma: Intense gooseberry, crushed herbs, and a hint of seashell
- **Palate:** Crisp and energetic, with flavours of gooseberry, grapefruit pith, and oyster shell. A persistent saline note enhances the refreshing, mineral finish



Alcohol :12,50 %

Composition: 100% Sauvignon

Blanc







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Did you know?

The Cash Block vineyard takes its name from its owners, Hayden and Kerry Register, but the wine's style suggests a subtle nod to **Marlborough's "liquid gold" reputation for Sauvignon Blanc**. This block exemplifies how small deviations in vineyard orientation and microclimate can craft a wine of striking individuality.

Wine Pairing Ideas

- **Grilled snapper with fresh herb salsa**: Accentuates the wine's herbal and mineral notes.
- **Oysters with lemon and sea salt**: A natural match for the wine's saline precision.
- **Goat cheese and arugula salad**: The wine's acidity cuts through the creaminess while echoing herbal tones.
- Sushi with yuzu and wasabi: Highlights the citrusy zing and minerality.



