

### Saint Clair

A refined and expressive Marlborough Chardonnay, seamlessly balancing citrus vibrancy with nutty complexity and creamy oak.



# Pioneer Block 10 Twin Hills Chardonnay 2021

Marlborough, New Zealand

### Region and Vineyards



The soils here are **clay-based alluvials**, which retain water and promote steady vine growth. Due to the naturally vigorous nature of Chardonnay in this region, vineyard teams apply careful **crop thinning and canopy management** to maintain vine balance and achieve flavour concentration. This specific microclimate and soil profile contribute a **distinct richness and structure** to the wine, setting Twin Hills apart among Marlborough Chardonnays.



The winemaking process begins with **partial hand-harvesting**, followed by gentle **whole-bunch pressing** to preserve the vineyard's character. Fermentation took place entirely in **French oak barrels**, 33% of which were new, using carefully selected yeast strains to express fruit purity while allowing the wood to add complexity.

The wine underwent full **malolactic fermentation**, which softens acidity and contributes to the creamy mouthfeel. Aging continued for **nine months on fine lees**, with regular bâtonnage to build weight, texture, and depth. Only the finest barrels were chosen for the final blend, ensuring **precision**, **balance**, **and elegance**. The resulting wine shows 13% alcohol, 5.7 g/L total acidity, and a pH of 3.34—indicative of freshness with richness.



Alcohol :13,00 %

Composition: 100% Chardonnay







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### **Tasting Notes**

- · Color: Pale straw
- Aroma: Preserved lemon, sweet oak, roasted almond and a hint of struck flint
- **Palate:** Full and rounded with flavours of ripe citrus, roasted hazelnut, and a subtle toasty oak note. The nine months on lees imparts a creamy texture and fine tannin framework

#### Did you know?

The "Pioneer Block" series from Saint Clair highlights **micro-parcels with unique terroir signatures** across Marlborough. Block 10, "Twin Hills", is named after the two distinct foothills flanking the vineyard. This focused single-block approach enables the estate to capture and showcase **terroir-specific nuances** in small-batch wines.

### Wine Pairing Ideas

- **Seared chicken breast with pine nut and herb salad**: Enhances the wine's creamy richness and complements its nutty notes.
- **Linguine with lemon butter and scallops**: Echoes the citrus core and elevates the wine's roundness.
- **Grilled corn and ricotta ravioli with sage butter**: Harmonizes with the toasted oak and almond character.
- **Roasted cauliflower with tahini and lemon zest**: A fine vegetarian match for the wine's leesy texture and preserved citrus aromatics.



