

SAINT CLAIR  
MARLBOROUGH

*Pioneer Block*  
SAINT CLAIR  
FAMILY ESTATE

## Saint Clair

Crafted in Marlborough's Southern Valleys, this Pinot Noir marries black-cherry succulence and subtle thyme-laced savouriness, offering an elegant, medium-bodied red that glides effortlessly from aperitif hour to candle-lit dinner.

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## Origin Pinot Noir 2022

Marlborough, New Zealand

### Region and Vineyards

The wine hails from Marlborough's **Southern Valleys**, a series of north-facing slopes and gullies stretching inland from the Wairau Plain. Here, clay-rich subsoils retain precious moisture, moderating vigour and producing naturally small bunches packed with flavour. Warm daytime sunshine promotes full phenolic ripeness, yet cooling evening breezes drop temperatures sharply, locking in vital acidity and perfume.

Fruit is drawn from several meticulously managed blocks, each **low-cropped** and hand-tended to ensure even ripening. Precision canopy work maximises sunlight on bunches while maintaining dappled shade to protect delicate skins. The resulting grapes deliver an enticing balance of ripe berry intensity, lifted aromatics and refined structure that is emblematic of this distinctive sub-region.

### Winemaking

Individual parcels were **hand-picked at dawn**, then chilled and held in open fermenters for a five-day cold soak to heighten colour and aromatic complexity. Fermentation commenced with selected Burgundian yeasts; the cap was hand-plunged up to eight times daily at peak activity, carefully building velvet-textured tannins without harsh extraction.

Post-ferment, wines were pressed to a mix of seasoned and approximately 15 % new French oak barriques plus stainless-steel cuve for ten months élevage. Full malolactic conversion softened acidity and layered subtle mocha and smoke nuances. Final blending prioritised purity and poise; the cuvée was lightly fined, filtered and bottled to capture its vibrant, **fruit-forward** personality.

### Tasting Notes

- **Color:** Clear garnet with youthful ruby flashes.
- **Aroma:** Savoury black cherry, cranberry compote and dried thyme over hints of forest floor and gentle vanilla toast.
- **Palate:** Medium-bodied, juicy red-berry core framed by fine, powdery tannins; a thread of spice and cedar leads to a lingering, toasty finish.

Alcohol :12,50 %

Composition: 100% Pinot Noir



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### Did you know?

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Saint Clair Family Estate, founded by Neal and Judy Ibbotson in **1978**, takes its name from early settler James Sinclair, owner of the original property in the 1850s. Today the winery champions detailed **single-vineyard** sourcing, winning more New Zealand wine trophies over the past two decades than any of its peers.

### Wine Pairing Ideas

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- **Rosemary-crusted lamb rack** - herbaceous notes echo the wine's thyme nuance, while supple tannins match the tender meat.
- **Duck breast with cherry glaze** - sweet-tart fruit mirrors the Pinot's berry profile and bright acidity.
- **Porcini mushroom risotto** - earthiness resonates with subtle savoury tones; creamy texture cushions the wine's freshness.
- **Beetroot and goat-cheese salad** - vibrant acidity cuts through the cheese, and beetroot sweetness highlights red-fruit flavours.

