



## Saint Clair Family Estate® 2018 *Origin Series* Marlborough Sauvignon Blanc

Saint Clair Family Estate was founded in 1994 by Marlborough grape-growing pioneers Neal and Judy Ibbotson, who in 1978 were among the first 10 growers to plant vineyards in the region. Through decades of learning, Saint Clair Family Estate has worked to identify Marlborough's most superior vineyard sites that today produce wines that are consistently awarded worldwide. Today, Neal uses his extensive viticultural expertise with Marlborough's unique mix of climate and soils in combination with the talent of one of New Zealand's leading winemaking teams to create acclaimed wines.

### About the Wine:

Our *Origin Series* Sauvignon Blanc is sourced entirely from the unique Dillons Point area of Marlborough, giving the wine its focused, fruit-driven flavor profile and hints of minerality. The crisp personality of *Origin Series* greets you with generous aromas of passion fruit and guava. These exotic tropical fruit characters come through on the rich palate, mingling with notes of grapefruit, lemon and peach layered with herbaceous notes of fresh-cut grass. Refreshingly crisp on the finish, with a lingering sense of sea spray and minerality.

### Viticulture Notes:

The *Origin Series* Sauvignon Blanc is crafted entirely from fruit grown in a sub-region of Marlborough's lower Wairau Valley known as Dillons Point. Located close to the coast, Dillons Point sits near the mouth of the Wairau River as it empties into the Marlborough Sounds. This proximity to the coast provides long hours of sunlight and crisp, cold nights, enabling the bright acidity and intensity of fruit expression in the grapes. Vineyards here have deep, free-draining alluvial soils with layers of mineral salts, giving the wine its high mineral notes and distinctive underlying tones of salinity.

Vintage 2018 began with ideal conditions, building to an unusually warm early summer. Late summer rain swept over the region before a welcome dry spell with plentiful sunshine ushered in harvest. Overall, fruit ripened nicely on the vine, though harvest was a bit earlier than usual.

### Winemaking Notes:

Grapes for our Sauvignon Blanc were harvested in March. The grapes were destemmed, but not crushed, before light pressing with minimal skin contact. The free run juice was settled to achieve a high degree of clarity. To preserve the fruit's flavors, vineyard blocks were kept separate, with juice fermented in small upright stainless-steel tanks at low temperatures for up to 21 days.



<b>Varietal Content:</b>	100% Sauvignon Blanc
<b>Varietal Origin:</b>	Marlborough
<b>Alcohol Level:</b>	13.0%
<b>Titrateable Acidity:</b>	7.4 g/L
<b>Residual Sugar:</b>	2.5 g/L
<b>pH:</b>	3.40