

# VINO FINO

Explore a World of Wine

## SAINT CLAIR DAWN MÉTHODE TRADITIONNELLE BRUT NV



Original price was: \$38.99. ~~\$29.99~~ Current price is: \$29.99.

|               |                        |          |                                |
|---------------|------------------------|----------|--------------------------------|
| Product Code: | 5382                   | Closure: | Cork                           |
| Country:      | New Zealand            | Unit:    | Each                           |
| Region:       | Marlborough            | Volume:  | 750ml                          |
| Style:        | Sparkling              | Alcohol: | 11.5%                          |
| Variety:      | Méthode Traditionnelle | Grape:   | 68% Chardonnay, 32% Pinot Noir |
|               |                        | Natural: | Vegan Friendly                 |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Winery notes (NV)

"Hand crafted, bottle aged and fermented Marlborough Méthode Traditionnelle. Created in celebration of and tribute to Dawn Ibbotson, the matriarch of Saint Clair, who accomplished one hundred years on 12 December 2014

Elegant and inviting aromas. Biscuit, baked pastry, meringue, wafer and lemon zest combine with layers of citrus fruit and oyster shell. A subtle citrus thread on the palate with brazil nut and pastry characters, biscuit and dried fruits. Elegant and complex with a rich palate and fine mousse.

Sourced primarily from the well drained stone and sand alluvium of Rapaura Road, in vineyards overlooked by the Saint Clair Vineyard Kitchen. A blend of 68 percent clone 95 Chardonnay and 32 percent Clone 5 Pinot Noir grown on spur pruned and sylvos trained, 20 year old vines.

Hand harvested and whole bunch pressed, the free run Chardonnay juice was steel tank fermented followed by a steady malolactic fermentation, stirred on lees throughout. The Pinot Noir was lightly pressed and fermented cool in seasoned French barriques, allowed to mature on light lees until blending with our non vintage base wine, to prepare for tirage. The bottle fermentation took place over three months with bottles resting for a minimum of thirty months, until being disgorged and

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liqueur de dosage added."

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**Rated Excellent & 94/100 Cameron Douglas MS, November 2023** (NV)

"Super bright with pale straw hues and a fine bead lead to a bouquet and palate of white peach and lemon surrounded by a youthful lees autolysis showcasing flavours of oven fresh brioche and other baked goods. The mousse is explosive with a fine bubble at the core, high acidity ensures palate crispness and a refreshing mouthfeel along with a delicate saline touch. Delicious, fresh and dry with best drinking from 2024 through 2029+."

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**4 Stars Cuisine Méthode Traditionnelle Tasting, November 2024** (NV)

"Fresh and bright on the nose with a doughy softness and attractive development characteristics. The palate is nutty and with lots of zesty lemon citrus and biscuit alongside ripe fruit and tangy acid."

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**90/100 Emma Jenkins MW, Decenter UK, October 2023** (NV)

"Named for Saint Clair's matriarch, in honour of her 100th birthday. Fine and bready with subtle cashew and apple notes, a touch of smoke and biscuits. The palate is smooth and creamy, with a thread of salty, zesty limes giving a line of vitality and crispness through to the finish. Lovely and fresh, this isn't super complex but has plenty of charm and flavour. 68% Chardonnay and 32% Pinot Noir, with 30 months on lees."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch