VINO FINO
Explore a World of Wine

SAINT CLAIR DAWN MÉTHODE TRADITIONNELLE BRUT NV



$29.99

Product Code:	5382
Country:	New Zealand
Region:	Marlborough
Style:	Sparkling
Variety:	Méthode Traditionnelle
Producer:	Saint Clair

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	11.5%
Grape:	68% Chardonnay, 32% Pinot Noir
Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

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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

liqueur de dosage added."

Joelle Thomson, drinksbiz Magazine, December 2024 (NV)
"Saint Clair Family Estate first made ‘Dawn’ to celebrate the 100th birthday of co-founder Neil Ibbotson’s late mother. This wine is a blend of Chardonnay and Pinot Noir, which contribute freshness, toasty aromas and balance to this full-bodied wine. It’s made from grapes mostly grown on stony ground around Rapaura in Marlborough. An outstanding sparkling wine made the same way as champagne, with liveliness and depth. Delicious now and will age superbly for up to five years, retaining freshness and gaining depth of flavour."

Rated Excellent & 93/100 Cameron Douglas MS, October 2025 (NV)
"Complex and developing with a palate of fresh citrus and dried grapefruit peel, there’s peach and honeysuckle with a fine layer of nut and toasty lees autolysis. Dry, weighty and with a creamy textured mousse, lovely. Flavours are persistent and lively, a wine of complexity and lots of style. Best drinking from day of purchase through 2030."

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."

CONTACT VINO FINO

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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

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