

# Saint Clair Origin Marlborough Grüner Veltliner

A fresh and elegant food friendly wine abundant with ripe stone fruit.

## Colour:

Pale straw.

## Aroma:

White pepper, dried citrus peel, nectarine combined with red and yellow apple infused with fragrant vanilla bean.

## Palate:

Fine grained with appealing chalky structure. Rich layers of ripe apple, orange and peach. The palate is dry and mouth filling with a long and lingering finish.

## Ageing Potential:

Perfectly balanced for immediate enjoyment, this wine will continue to evolve and reward over the next three years.

## Winemaking & viticulture:

Produced with fruit harvested from vineyards in the Omaka Valley. Careful crop manipulation to ensure vine balance is essential for this highly prolific and large bunch producing variety.

The grapes were gently harvested and pressed. The free run juice was fermented in stainless steel with selected yeast. Pressing components were fermented in old oak and retained on lees post ferment to add complexity and roundness to the palate. Components of selected parcels were blended post ferment and carefully finished for bottling.

## Wine Analysis:

Alcohol 12.0% v/v  
Residual sugar 2.1g/L  
Acidity 5.2g/litre  
pH 3.43

## Food Match:

An exceptionally food friendly wine, this Grüner Veltliner will complement a wide range of dishes including Thai noodle salad.

## Vegetarian Friendly:



## Senior Winemaker

Stewart MacLennan

## Senior Winemaker

Hamish Clark

## Contact

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