

Saint Clair Marlborough Origin Pinot Gris

Rich silky texture layered with flavours of golden pear, warm spice and baked short crust pastry.

Colour:

Pale gold.

Aroma:

Warm baked short crust pastry and ripe golden pear.

Palate:

Textural and full bodied with rich flavours of golden pear crumble and warm spice. This wine has a lingering off-dry silky finish.

Ageing Potential:

Drinking well now, this wine will increase in complexity over at least the next three years.

Winemaking:

The fruit was sourced from a selection of vineyards in Marlborough's Omaka and Wairau Valleys and harvested at optimum flavour ripeness. The free-run juice was drained from the press and cold settled before a cool fermentation in stainless steel to retain the varietal aromas. A small portion was fermented in old oak and underwent malolactic fermentation in order to add complexity and texture. The parcels of wine were selected by the winemakers and blended then stabilised and carefully prepared for bottling.

Wine Analysis:

Alcohol 13% v/v
Residual sugar 4.6g/L
Acidity 5.8g/litre
pH 3.21

Food Match:

An ideal match with fresh fragrant Asian cuisine and also well matched with pork dishes.



Senior Winemaker

Stewart Maclellan

Senior Winemaker

Hamish Clark

Contact

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