

Saint Clair Marlborough Origin Pinot Gris

Fresh and flavoursome with fresh pear, apple and spice.

Colour:

Pale gold.

Aroma:

Aromatic with pear and apple aromas leaping from the glass along with a subtle spice note.

Palate:

A fruit driven style with flavours of apple, pear and a hint of spice. Luscious and mouth filling with plenty of fruit and a lingering dry finish.

Ageing Potential:

Drink upon release – this wine will continue to gain complexity over the next 3 years from vintage date.

Winemaking:

The fruit was sourced from a selection of vineyards in Marlborough's Wairau and Awatere 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 12.5% v/v
Residual sugar 4.5g/L
Acidity 5.7g/litre
pH 3.38

Food Match:

Matches well with a wide range of food. Try with any cheese dish or a lightly spiced curry.



Senior Winemaker

Stewart MacLennan

Senior Winemaker

Hamish Clark

Contact

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