

Saint Clair Origin Pinot Gris Rosé

A delicious Rosé with a crisp fruity palate incorporating flavours of ripe orchard fruits and strawberries.

Colour:

Watermelon blush.

Aroma:

Ripe red pears and sun warmed strawberries.

Palate:

A refreshing style of Rosé, showcasing an array of ripe orchard fruits. The palate merges into a medley of fresh strawberries and raspberries with just a hint of cream.

Ageing Potential:

Perfect for drinking immediately this Rosé will continue to deliver over the next two to three years.

Winemaking:

This wine is made from a blend of Pinot Gris and Pinot Noir varieties.

The fruit was machine harvested in the cool of the night in order to retain freshness and capture the fruit flavours. The grapes spent only a few hours on skins to extract the delicate flavour, aroma and colour and then carefully pressed. After settling the juice was fermented in 100 per cent stainless steel at cooler temperatures to retain fruit flavour and freshness. At the end of fermentation the wine was stabilised and carefully prepared for bottling.

Wine Analysis:

Alcohol 13% v/v
Residual Sugar 4.2g/litre
Acidity 6.0g/litre
pH 3.32

Food Match:

Well matched with grilled fish and baby leaf spring salad.



Senior Winemaker

Hamish Clark

Senior Winemaker

Kyle Thompson

Contact

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