

Saint Clair Godfrey's Creek Reserve Noble Riesling

A delicious dessert wine with flavours of honey, dried apricots and ginger leading to a wonderful silky finish on the palate.

Colour:

Medium gold.

Aroma:

Deliciously complex with a bouquet of soft dried apricots and creamed white clover honey that carries through to the pallet.

Palate:

Creamed honey and apricot combined with orange peel and a hint of beeswax linger in the mouth.

Ageing Potential:

This wine is drinking beautifully now but will continue to develop gracefully with further bottle age.

Winemaking:

Saint Clair Godfrey's Creek Noble Reserve is sourced from a small parcel of selectively hand harvested Noble Riesling grapes, grown on John and Lynne Walsh's vineyard in the heart of the Marlborough Valley. Grapes are whole bunch pressed and tank fermented with selected yeast specifically designed to enhance the noble botrytis characters. Fermentation is arrested at ideal balance as determined by the winemakers. The resulting wine maintains a high residual sugar balanced by its natural acidity. Wine is then stabilised and prepared for bottle.

Wine Analysis:

Alcohol 10.00% v/v,
Titratable Acidity 8.30 g/litre
Residual Sugar 175.00 g/litre
pH 3.43

Food Match:

Enjoy with soft cheeses (especially blue cheese), dried fruits, apple or apricot pie with freshly whipped cream or a fresh summer fruit salad.



Consultant Winemaker

Matt Thomson

Senior Winemaker

Hamish Clark

Contact

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