

Saint Clair Vicar's Choice Riesling

Flavours of green apple, peach and lime combine to provide a wine that is refreshing and zesty with a hint of sweetness.

Colour:

Pale straw.

Aroma:

Lifted fragrances of citrus blossom, lime zest and apple.

Palate:

Green apple, lime, and stonefruit characters, with underlying minerality. The palate is fresh and crisp with a hint of sweetness on the finish.

Ageing Potential:

Perfect for drinking now and will continue to reward over the next three to five years.

Viticulture:

The grapes were harvested from select vineyard sites within Marlborough's Wairau Valley at the peak of flavour development, in the cool of the evening.

Winemaking:

Each parcel was fermented separately at cool temperatures in stainless steel tanks in order to retain the varietal characters and freshness. After fermentation the parcels were assessed for quality, carefully blended, then balanced, stabilised and prepared for bottling.

Wine Analysis:

Alcohol 10.50% v/v
Acidity 7.20g/litre
Residual Sugar 9.20 g/litre
pH 3.03

Food Match:

A lovely aperitif wine to have on its own or a fabulous match with pork.



Consultant Winemaker

Matt Thomson

Senior Winemaker

Hamish Clark

Contact

Saint Clair Family Estate
Cnr Rapaura and Selmes Roads, Marlborough,
New Zealand, PO Box 920, Blenheim, New Zealand
Freephone (NZ Only) 0800 282 111
Phone +64 (0)3 578 8695 Fax +64 (0)3 578 8696
Email: wine@saintclair.co.nz www.saintclair.co.nz