

Vintage 2015

15

# 2015 SAINT CLAIR JAMES SINCLAIR PINOT GRIS

ELEGANT AND CRISP WITH FLAVOURS OF  
CITRUS BLOSSOM AND WHITE PEAR.

## Colour:

Pale gold.

## Aroma:

Citrus blossom, beeswax and fresh white pear.

## Palate:

Elegant with juicy pear and honeycomb notes and a delicate hint of sweetness.

## Ageing potential:

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

## 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 stabilized and carefully prepared for bottling.

## Wine analysis:

Alcohol 13% v/v, Residual sugar 4.5g/L, Acidity 5.8g/L, pH 3.46

## Food match:

A perfect aperitif, or would be an ideal accompaniment for a goats cheese tart.



Consultant Winemaker Matt Thomson Senior Winemaker Hamish Clark

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