

Saint Clair 2015 Vintage

15

# Saint Clair Vicar's Choice Pinot Gris

Medium bodied with flavours nashi pear combined with pastry notes and spice

## Colour:

Pale gold.

## Aroma:

Warm aromatics of cinnamon brioche and nashi pear.

## Palate:

The palate has a lusciousness and richness created from the texture and flavour, rather than residual sugar. Fresh juicy pear, apple and citrus notes are laced with warm spice and pastry notes.

## Ageing Potential:

Drinking well now and will continue to develop more opulence over the coming 3 or 4 years.

## Winemaking & Viticulture:

The fruit was harvested at optimum ripeness from a selection of vineyards in Marlborough's Wairau and Awatere Valleys. After pressing and cold settling the juice was fermented in stainless steel tanks at cool temperatures to enhance the purity of varietal flavours. Texture was enhanced by regular lees stirring post fermentation. The individual batches were selected on quality then blended together before balancing and stabilising ready for bottling.

## Wine Analysis:

Alcohol 13.00% v/v  
Acidity 6.20 g/litre  
Residual Sugar 3.20g/l  
pH 3.37

## Food Match:

Pairs well with smoked salmon blinis as an aperitif, or with roast pork.



## Consultant Winemaker

Matt Thomson

## Senior Winemaker

Hamish Clark

## Contact

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