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Saint Clair Godfrey's Creek Reserve Noble Riesling

A delicious dessert wine with flavours of honey, apricots and citrus, with a wonderful silky finish.

Colour:

Golden.

Aroma:

Deliciously complex with a bouquet of poached apricot, candied citrus and white clover honey.

Palate:

Opulent and silky with rich orange, lemon and cocoa notes.

Ageing Potential:

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

Winemaking:

Saint Clair Godfrey's Creek Noble Reserve Riesling is grown on John and Lynne Walsh's vineyard in the heart of the Marlborough Valley. Select grape bunches were hung on the vine until late in the season to promote raisining and botrytis. The grapes were hand harvested, whole bunch pressed and tank fermented with a specially selected yeast strain. The fermentation was arrested at the point where the residual sugar perfectly balanced the natural acidity.

Wine Analysis:

Alcohol 10.5% v/v Residual sugar 196g/L Acidity 9.2g/litre pH 3.30

Food Match:

Enjoy after a meal, with blue cheese or fruit desserts.



Consultant Winemaker

Matt Thomson

Senior Winemaker

Hamish Clark

