

Saint Clair Godfrey's Creek Reserve Pinot Gris

An elegant and expressive Pinot Gris from Saint Clair's very best vineyards

Colour:

Very pale gold.

Aroma:

Complex aromas of poached pear and stone fruit laced with pastry and warm spice.

Palate:

Elegant and expressive with seamless layers of fresh pear, peach and freshly baked pastry. This is a dry style Pinot Gris with richness from the intense flavours and silky texture.

Ageing Potential:

Drinking well now and will continue to reward over the next five years.

Viticulture:

Fruit was sourced from the Godfrey's Creek vineyard at the end of the Brancott Valley (Marlborough), owned by John and Lynne Walsh. This vineyard is one of Saint Clair's top producing vineyards for aromatic varieties. The vineyard is set up utilising two cane vertical shoot positioning (VSP) trellising system. To keep the vines in balance and ensure quality grapes some fruit was dropped prior to ripening.

Winemaking:

The fruit was carefully monitored during ripening and harvested in the cool of the evening at maximum flavour maturity and physiological ripeness. The grapes were pressed off immediately upon arriving in the winery to minimise phenolic characters and the settled juice was fermented with selected yeast in stainless steel. Lees stirring was carried out post fermentation to add texture and mouth feel.

Wine Analysis:

Alcohol 13% v/v
Residual sugar 5.2g/L
Acidity 5.2g/litre
pH 3.29

Food Match:

An ideal match with fresh fragrant Asian cuisine and also well matched with pork dishes.



Consultant Winemaker

Matt Thomson

Senior Winemaker

Hamish Clark

Contact

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