

Saint Clair 2016 Vintage

16

Saint Clair Vicar's Choice Pinot Gris

Medium bodied with flavours of pear, pastry and spice.

Colour:

Pale gold.

Aroma:

Fresh aromas of juicy pear combined with vanilla and sweet spice.

Palate:

Silky textured with baked pear crumble, vanilla, cinnamon and fresh stonefruit notes. The wine is off-dry, but has just a hint of sweetness and a long lingering finish.

Ageing Potential:

Released ready to drink, this wine will be at its best over the next three or four years.

Viticulture & Winemaking:

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 developed by regular lees stirring post fermentation. The individual batches were selected on quality then blended together before being balanced and stabilised for bottling.

Wine Analysis:

Alcohol 13% v/v
Residual sugar 5.5g/L
Acidity 5.9g/litre
pH 3.38

Food Match:

A perfect aperitif wine, or a great match with pork dishes.



Consultant Winemaker

Matt Thomson

Senior Winemaker

Hamish Clark

Contact

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