

# Saint Clair Vicar's Choice Riesling

Flavours of green apple and lime with an underlying minerality.

## Colour:

Pale straw.

## Aroma:

Lifted fragrances of citrus blossom, lime zest and apple.

## Palate:

Flavours of green apple and lime with an underlying minerality. The palate is fresh and crisp with a hint of sweetness on the finish.

## Ageing Potential:

Perfect for drinking now and will continue to reward over the next three to five years.

## Viticulture:

The grapes were harvested from select vineyard sites within Marlborough's Awatere and Omaka Valleys at the peak of flavour development in the cool of the evening.

## Winemaking:

Each parcel was fermented separately at cool temperatures in stainless steel tanks in order to retain the varietal characters and freshness. After fermentation the parcels were assessed for quality, carefully blended then balanced, stabilised and prepared for bottling.

## Wine Analysis:

Alcohol 11% v/v  
Residual sugar 12g/L  
Acidity 2.99g/litre  
pH 7.5

## Food Match:

A lovely aperitif wine to have on its own or a fabulous match with pork, fresh fish or Asian cuisine.



## Consultant Winemaker

Matt Thomson

## Senior Winemaker

Hamish Clark

## Contact

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