

Vintage 2017

17

# 2017 SAINT CLAIR JAMES SINCLAIR PINOT GRIS

ELEGANT AND CRISP WITH FRESH FLAVOURS  
OF WHITE PEAR AND SUBTLE SPICE

## Colour:

Pale gold.

## Aroma:

Fresh white pear and subtle spice.

## Palate:

Elegant textural layers of spice and poached pear with a dry mineral finish.

## Ageing potential:

Drinking well now, this wine will increase in opulence and complexity over at least the next three years.

## Winemaking and Viticulture:

The fruit was sourced from a selection of vineyards in Marlborough's Omaka and Waihopai Valleys and harvested at optimum flavour ripeness.

The free-run juice was drained from the press and cold settled before a cool fermentation in stainless steel to retain the varietal aromas. A small portion was fermented in old oak and underwent malolactic fermentation in order to add complexity and texture. The parcels of wine were selected by the winemakers and blended, then stabilized and carefully prepared for bottling.

## Wine analysis:

Alcohol 13%v/v, Residual sugar 4.1g/litre, Acidity 5.8g/litre, pH 3.12

## Food match:

A perfect aperitif, or would be an ideal accompaniment for a goats cheese tart.

## Vegetarian friendly:

Yes



Senior Winemaker Stewart MacLennan    Senior Winemaker Hamish Clark

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