

Saint Clair Hawke's Bay Origin Viognier

Fragrant with flavours of peach, apricot and almond with an oily texture.

Colour:

Pale gold.

Aroma:

Peach, apricot kernel and fragrant orange blossom laced with impressions of spice.

Palate:

A rich, textural palate with flavours of apricot, burnt orange, savoury pastry and French fruit tart. A weighty mid palate leads to a subtle spicy note on the finish.

Ageing Potential:

An early drinking variety, at its best within three years of vintage date.

Winemaking and Viticulture:

Grapes were harvested from Saint Clair's vineyard in the Gimblett Gravels wine growing district of Hawke's Bay. The vigour moderating free-draining gravel is ideal for growing quality Viognier. The grapes were harvested at optimum ripeness, pressed off and settled. The juice was then transported to the Saint Clair winery in Marlborough where it was fermented in tank with selected yeast.

Wine Analysis:

Alcohol 12.5% v/v
Residual sugar 2.2g/L
Acidity 5.7g/litre
pH 3.64

Food Match:

Well matched with a large array of foods, but a perfect accompaniment for chargrilled chicken or pumpkin risotto.



Senior Winemaker

Stewart Maclellan

Senior Winemaker

Hamish Clark

Contact

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