

# Saint Clair Marlborough Origin Pinot Gris

Complex with silky layers of golden pear, melon and spice.

## Colour:

Pale gold.

## Aroma:

Warm baked short crust pastry, ripe golden pear and melon.

## Palate:

Textural fruit driven palate with rich flavours of golden pear and warm spice. This wine has a rounded weighty mouthfeel with an off-dry silky finish.

## Ageing Potential:

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

## Winemaking:

The fruit was sourced from a selection of vineyards in Marlborough's Wairau Valley subregions. The free-run juice was drained from the press and cold settled before a cool fermentation in stainless steel to retain the varietal aromas. Post fermentation the wine was kept on light lees and stirred to enhance texture and complexity. The parcels of wine were selected by the winemakers and blended then stabilised and carefully prepared for bottling.

## Wine Analysis:

Alcohol 12.9% v/v  
Residual sugar 4.8g/L  
Acidity 6.2g/litre  
pH 3.46

## Food Match:

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



## Senior Winemaker

Stewart MacLennan

## Senior Winemaker

Hamish Clark

## Contact

Saint Clair Family Estate  
Cnr Rapaura and Selmes Roads, Marlborough,  
New Zealand, PO Box 920, Blenheim, New Zealand  
Freephone (NZ Only) 0800 282 111  
Phone +64 (0)3 578 8695 Fax +64 (0)3 578 8696  
Email: wine@saintclair.co.nz www.saintclair.co.nz