

Saint Clair 2018 Vintage

18

Saint Clair Vicar's Choice Riesling

Flavours of green apple and mandarin with an underlying minerality.

Colour:

Pale straw.

Aroma:

Lifted fragrances of red apple, lime zest and citrus blossom.

Palate:

Flavours of green apple and mandarin with an underlying minerality. The palate is waxy and textural with an off dry finish that lingers.

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 predominantly in Marlborough's Awatere 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 10.5% v/v
Residual sugar 12.2g/L
Acidity 7.3g/litre
pH 3.20

Food Match:

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

Vegan Friendly



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


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