

Vicar's Choice Pinot Gris

Fresh, crisp and dry with flavours of ripe pear, lemon and subtle pastry.

Colour:

Pale gold.

Aroma:

Fresh and fragrant aromas of juicy pear, pastry flakes and spring blossom.

Palate:

Flavours of pear, lemon and subtle pastry. This wine has a refreshing, crisp mouthfeel with a dry finish.

Ageing Potential:

Released ready to drink, this wine will be at its best over the next three to four years.

Winemaking & Viticulture:

The fruit was harvested at optimum ripeness from a selection of vineyards in Marlborough's Wairau and Awatere Valleys. After pressing and cold settling the juice was fermented in stainless steel tanks at cool temperatures to enhance the purity of varietal flavours. Texture was enhanced by regular lees stirring post fermentation. The individual batches were selected on quality then blended together before balancing and stabilising ready for bottling.

Wine Analysis:

Alcohol 13.0% v/v
Residual sugar 3.2g/litre
Acidity 5.9g/litre
pH 3.49

Food Match:

A lovely aperitif wine or fabulous with pork dishes.

Vegetarian Friendly



Senior Winemaker

Stewart MacLennan

Senior Winemaker

Hamish Clark

Contact

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