

# 2019 SAINT CLAIR JAMES SINCLAIR PINOT GRIS

Elegant and crisp with fresh flavours  
of white pear and subtle spice

## Colour :

Pale gold.

## Aroma:

Pure aromas of freshly cut green pear  
and crusty white bread.

## Palate:

Full and luscious with layers of honey  
dew melon, pear, and spice. The wine  
is focused and textural with a natural  
acidity that is balanced by a hint of  
sweetness.

## Ageing potential:

Drinking beautifully now, this wine  
will continue to evolve and reward for  
at least three years from vintage date.

## 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 fruit was crushed and pressed  
promptly at cool temperatures to  
extract the full complement of flavour,  
phenolic and aroma compounds  
required. Following the settling period  
the clear juice was racked taking with  
it a portion of the light fluffy lees, then  
fermented using selected yeast in  
stainless steel at moderately cool  
temperatures to retain fruit flavour and  
freshness. The fermentation was  
arrested early to retain some residual  
sugar, to balance the acidity and add  
richness.

## Wine analysis:

Alcohol 12.5%v/v, Residual sugar  
17.7g/litre, Acidity 5.3g/litre, pH 3.32

## Food match:

An ideal match with soft ripened  
cheese or crayfish.

## Vegan friendly:

Yes



Senior Winemaker Stewart Madenman

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