

Saint Clair Hawke's Bay Origin Viognier

Aromatic and fragrant with flavours of ripe stone fruit, almond and spice with an oily texture.

Colour:

Pale gold.

Aroma:

Burnt orange, white peach and fragrant almond blossom laced with impressions of clove and nutmeg spice.

Palate:

A rich, textural palate with flavours of ripe green apple and apricot. Lifted notes of orange zest add freshness to a weighty mid palate leading to a subtle spicy note on the finish.

Ageing Potential:

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

Winemaking & 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 13.0% v/v
Residual sugar 1.5g/litre
Acidity 5.0g/litre
pH 3.64

Food Match:

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

Vegan Friendly



Senior Winemaker

Hamish Clark

Senior Winemaker

Stewart Maclellan

Contact

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