

Saint Clair 2020 Vintage

20

Saint Clair Godfrey's Creek Reserve Gewürztraminer

Complex and driven with aromas of peach,
mandarin and spice.

Colour:

Pale gold.

Aroma:

An aromatic and focused nose with perfumed notes of citrus blossom, mandarin, peach, and a touch of white pepper.

Palate:

A complex and flavoursome palate layered with an abundance of stone fruit, citrus and spice.

Ageing Potential:

Drinking well now this wine will continue to evolve and reward for the next three to five years.

Viticulture:

Grapes were sourced from the Godfrey's Creek vineyard in Marlborough's Wairau Valley. This low cropping, immaculately tended vineyard produces fruit with intense varietal expression. The grapes were picked in the cool of the night at the peak of flavour development.

Winemaking:

Grapes were left to soak for an extended period to assist in extraction of flavour from the skins. Post pressing the settled clear juice was cool fermented with aromatic yeast which enhances the varietal expression of the wine.

Wine Analysis:

Alcohol 13.5% v/v
Residual sugar 7.3g/L
Acidity 4.5g/litre
pH 3.51

Food Match:

Superb with smoked Marlborough salmon.

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

SAINT CLAIR
FAMILY ESTATE