

Vintage 2020

20

# 2020 SAINT CLAIR JAMES SINCLAIR PINOT GRIS

ELEGANT AND CRISP WITH FRESH FLAVOURS  
OF WHITE PEAR AND SUBTLE SPICE.

## Colour:

Pale gold.

## Aroma:

Fresh white pear, orange blossom and a delicate spice note.

## Palate:

Pure and elegant with textural layers of spice and poached pear, finishing clean and dry.

## Ageing potential:

Drinking well now, this wine will increase in opulence and complexity over at least the next three years.

## Winemaking & Viticulture:

The fruit was sourced from a selection of vineyards in Marlborough's Omaka and Waihopai Valleys and harvested at optimum flavour ripeness. The free-run juice was drained from the press and cold settled before a cool fermentation in stainless steel to retain the varietal aromas. A small portion was fermented in old oak to add complexity and texture. The parcels of wine were selected by the winemakers and blended, then stabilized and carefully prepared for bottling.

## Wine analysis:

Alcohol 13%v/v, Residual sugar 4.2g/litre, Acidity 5.6g/litre, pH 3.31

## Food match:

This wine is perfectly paired with soft ripe cheeses or spring rolls with a lightly spiced dipping sauce.

## Vegan friendly



Senior Winemaker Hamish Clark

Senior Winemaker Stewart MacLennan

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