

Saint Clair 2020 Vintage

20

# Saint Clair Marlborough Origin Pinot Gris

Fresh and flavoursome with ripe green pear,  
juicy apple and spice

## Colour:

Pale gold.

## Aroma:

Pear and apple aromas leap from the glass along with a subtle spice note.

## Palate:

A fresh fruit driven style with flavours of ripe green pear and juicy apple. Luscious and mouth filling with plenty of fruit and a lingering silky finish.

## Ageing Potential:

Drink upon release – this wine will continue to gain complexity over the next 3 years from vintage date.

## Winemaking:

The fruit was sourced from a selection of vineyards in Marlborough's Wairau and Awatere 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 and underwent malolactic fermentation in order to add complexity and texture. The parcels of wine were selected by the winemakers and blended then stabilised and carefully prepared for bottling.

## Wine Analysis:

Alcohol 13% v/v  
Residual sugar 5.2g/L  
Acidity 5.0g/litre  
pH 3.34

## Food Match:

A perfect match for lemon poached chicken and seasonal vegetables.



## 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

  
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