

2020 Vintage

20

Saint Clair Origin Pinot Gris Rosé

A delicious Rosé with a rich round palate incorporating flavours of red berries and white chocolate

Colour:

Pale pink.

Aroma:

A complex mixture of aromatic floral notes and spice.

Palate:

Rich and full in style with an abundance of red berry characters. This is combined with a hint of creamy white chocolate, adding to the full and rounded mouthfeel.

Ageing Potential:

Perfect for drinking immediately this Rosé will continue to deliver over the next two to three years.

Winemaking:

This wine is made from a blend of Pinot Gris, Pinot Noir and Malbec varieties.

The fruit was machine harvested in the cool of the night in order to retain freshness and capture the fruit flavours. The grapes spent only a few hours on skins to extract the delicate flavour, aroma and colour and then carefully pressed. After settling the juice was fermented in 100 per cent stainless steel at cooler temperatures to retain fruit flavour and freshness. At the end of fermentation the wine was stabilised and carefully prepared for bottling.

Wine Analysis:

Alcohol 13% v/v
Residual sugar 4.2g/litre
Acidity 5g/litre
pH 3.32

Food Match:

Perfect with spring baby leaf salad and fresh grilled fish.



Senior Winemaker

Hamish Clark

Senior Winemaker

Kyle Thompson

Contact

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