

Saint Clair Godfrey's Creek Reserve Gewürztraminer

Complex and driven with exotic aromas of rose water and warm spice.

Colour:

Pale straw.

Aroma:

An aromatic and focused nose instilled with perfumed notes of rose water, cinnamon and coriander spice.

Palate:

A complex and flavoursome palate that is textural and weighty with distinctive characters of lychee and savoury 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 12.5% v/v
Residual sugar 3.3g/litre
Acidity 4.8g/litre
pH 3.57

Food Match:

Superb with smoked Marlborough salmon.



Winemaker

Stewart MacLennan

Contact

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