

# Saint Clair Origin Rosé

A delicious Rosé with a rich round palate incorporating flavours of ripe pear and red berry fruit.

## Colour:

Pale pink.

## Aroma:

A medley of fresh strawberries and raspberries with a hint of vanilla cream.

## Palate:

Plush in style with an abundance of ripe pear and red berry characters. This is combined with a hint of cinnamon spice, 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 12.5% v/v  
Residual sugar 4.1g/L  
Acidity 4.8g/litre  
pH 3.53

## Food Match:

Perfect with spring baby leaf salad and fresh grilled fish.



## Winemaker

Kyle Thompson

## Contact

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