

2022 Vintage

22

Saint Clair Godfrey's Creek Reserve Pinot Gris

A dry, elegant and expressive Pinot Gris from Saint Clair's very best vineyards.

Colour:

Pale straw.

Aroma:

Lifted aromas of pear, stone fruit and florals laced with subtle spice.

Palate:

Elegant, fresh and luscious with layers of yellow apple, baked pear and spice. This is a dry style Pinot Gris with a silky texture and persistent length.

Ageing Potential:

Drinking well now and will continue to reward over the next five years.

Viticulture:

Fruit for this wine was sourced predominantly from an estate owned vineyard located in the Waihopai Valley, part of Marlborough's Southern Valleys sub-region.

Just east of the Omaka River, the soils comprise of stony, sandy loam, ideal conditions to produce expressive and intense Pinot Gris fruit.

Winemaking:

The fruit was carefully monitored during ripening and harvested in the cool of the evening at maximum flavour maturity and physiological ripeness. The grapes were pressed off immediately upon arriving in the winery to minimise phenolics and the settled juice was fermented with selected yeast in stainless steel. Lees stirring was carried out post fermentation to add texture and mouth feel. This Pinot Gris is a dry style with very little residual sugar but has a rich and luscious character from the fruit flavours and silky texture.

Wine Analysis:

Alcohol 13% v/v
Residual sugar 4.62 g/L
Acidity 6g/litre
pH 3.33

Food Match:

An ideal match for a fresh salad of goat cheese, apple and toasted walnut.



Winemaker

Stewart MacLennan

Contact

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