

2022 Vintage

22

Saint Clair Marlborough Origin Pinot Gris

Fresh and flavoursome with poached pear, apple and spice.

Colour:

Pale straw.

Aroma:

Fresh pear and flaky warm pastry with a hint of vanilla and cinnamon spice.

Palate:

Rich and rounded with layers of spiced poached pear, apple and mineral notes. An off dry style with a full and textured palate and a lingering 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 Southern and Omaka 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. Post fermentation the wine was kept on light lees and stirred to enhance texture and complexity. The parcels of wine were selected by the winemakers and blended then stabilised and carefully prepared for bottling.

Wine Analysis:

Alcohol 12.5% v/v
Residual sugar 3.96g/L
Acidity 5.1g/litre
pH 3.55

Food Match:

A perfect match for lemon poached chicken and seasonal vegetables.



Winemaker

Stewart MacLennan

Contact

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