

Saint Clair Origin Rosé

An elegant Rosé with a fresh juicy palate of red berries, white peach and spice.

Colour:

Pale rose gold.

Aroma:

Lifted aromatics of ripe strawberries and cream.

Palate:

Fresh and juicy with an abundance of red berries layered with white peach. An elegant style of Rosé, with a hint of spice adding to the crisp and full 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 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 1.85g/litre
Acidity 6.8g/litre
pH 3.3

Food Match:

Perfect with spring baby leaf salad and fresh grilled fish.



Winemaker

Kyle Thompson

Contact

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