

2023 Vintage

23

# Saint Clair Origin Pinot Gris

Fresh and flavoursome with poached pear,  
pastry and spice.

## Colour:

Pale straw.

## Aroma:

Vanilla, cinnamon spice and flaky  
warm pastry with a hint of fresh pear.

## Palate:

Rich and rounded with layers of  
spiced poached pear, vanilla custard  
and clean 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 Ombak 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 5.85 g/L  
Acidity 6g/litre  
pH 3.35

## Food Match:

A perfect match for lemon poached  
chicken and seasonal vegetables.



## Winemaker

Stewart Maclennan

## Contact

Saint Clair Family Estate  
Cnr Rapaura and Selmes Roads, Marlborough,  
New Zealand, PO Box 920, Blenheim, New Zealand  
Freephone (NZ Only) 0800 282 111  
Phone +64 (0)3 578 8695 Fax +64 (0)3 578 8696  
Email: wine@saintclair.co.nz www.saintclair.co.nz

  
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