

Saint Clair Sparkling Rosé

A delicious sparkling Rosé with a rich round palate incorporating flavours of crushed strawberries with a fine, lively bubble.

Colour:

Pale salmon.

Aroma:

Lifted floral aromas of cherry blossom.

Palate:

Crisp, fresh and full of crushed strawberry flavours. Dry and elegant in style with a very fine mousse enlivening the palate.

Ageing Potential:

Perfect for drinking immediately this Rosé will continue to deliver over the next two to three years.

Winemaking:

This sparkling Rosé has been made using one hundred per cent Pinot Noir grapes.

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. The finished wine was carbonated to enliven the flavours and add an attractive sparkle.

Wine Analysis:

Alcohol 12.5% v/v
Residual Sugar 2.39g/L
Acidity 4.8g/litre
pH 3.6

Food Match:

Perfect as an aperitif or well matched with delicately spiced dishes.



Winemaker

Kyle Thompson

Contact

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