

Saint Clair 2018 Vintage

18

Saint Clair Godfrey's Creek Reserve Noble Riesling

A delicious dessert wine with flavours of honey, apricots and beeswax, with a wonderful silky finish.

Colour:

Golden.

Aroma:

Deliciously complex with a bouquet of clover honey, cinnamon and beeswax.

Palate:

Luscious and silky. Rich with fresh apricot and orange with a subtle cocoa note.

Ageing Potential:

Drinking beautifully now and will continue to develop gracefully with further bottle age over the next ten years.

Winemaking:

Saint Clair Godfrey's Creek Noble Reserve Riesling is grown on John and Lynne Walsh's vineyard in the heart of the Marlborough Valley. Carefully selected grape bunches were hung on the vine until late in the season to promote raisining and botrytis. The grapes were hand harvested, whole bunch pressed and tank fermented with a specially selected yeast strain. The fermentation was arrested at the point where the residual sugar perfectly balanced the natural acidity.

Wine Analysis:

Alcohol 12.5% v/v
Residual sugar 167g/L
Acidity 10.3g/litre
pH 3.39

Food Match:

Enjoy after a meal, with blue cheese or fruit desserts.

Vegan Friendly



Senior Winemaker

Stewart MacLennan

Senior Winemaker

Hamish Clark

Contact

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