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Saint Clair Godfrey's Creek Reserve Pinot Gris

A dry, elegant and expressive Pinot Gris from Saint Clair's very best vineyards.

Colour:

Very pale gold.

Aroma:

Complex aromas of poached pear and stone fruit laced with vanilla, pastry crust and warm spice.

Palate:

Elegant and expressive with seamless layers of baked pear, apple and spice. This is a dry style Pinot Gris with richness from the intense flavours and silky texture.

Ageing Potential:

Drinking well now and will continue to reward over the next five years.

Viticulture:

Fruit for this wine was sourced from the Godfrey's Creek vineyard at the end of the Brancott Valley, owned by John and Lynne Walsh. This vineyard is one of Saint Clair's top producing vineyards for aromatic varieties. The vineyard is set up utilising two cane Vertical Shoot Positioning (VSP) trellising system. To keep the vines in balance and ensure quality grapes, fruit was dropped prior to ripening.

Winemaking:

The fruit was carefully monitored during ripening and harvested in the cool of the evening at maximum flavour maturity and physiological ripeness. The grapes were pressed off immediately upon arriving in the winery to minimise phenolics and the settled juice was fermented with selected yeast in stainless steel. Lees stirring was carried out post fermentation to add texture and mouth feel. This Pinot Gris is a dry style with very little residual sugar but has a rich and luscious character from the fruit flavours and silky texture.

Wine Analysis:

Alcohol 13% v/v Residual sugar 3.9g/litre Acidity 5.4g/litre pH 3.34

Food Match:

An ideal match for a fresh salad of goat cheese, apple and toasted walnut.





Senior Winemaker

Stewart Maclennan

Senior Winemaker Hamish Clark

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