

Saint Clair Origin Pinot Gris Rosé

A delicious Rosé with flavours of fresh strawberries, poached pear and a fresh persistent finish.

Colour:

Pale salmon.

Aroma:

Lifted aromas of sun warmed strawberry, whipped cream and spiced pear.

Palate:

A well balanced palate with fruit flavours of raspberries and strawberries with cream. Finely structured with hints of poached pear and spice on the finish.

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 Gris and Pinot Noir 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 13% v/v
Residual sugar 4.6g/L
Acidity 5.6g/litre
pH 3.23

Food Match:

Baby leaf spring salad with grilled fish.



Senior Winemaker

Hamish Clark

Red Winemaker

Kyle Thompson

Contact

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