

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 Otago 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

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