

2025 Vintage

25

Saint Clair Godfrey's Creek Reserve Gewürztraminer

Complex and driven with exotic aromas of rose petal and warm spice.

Colour:

Pale straw.

Aroma:

An aromatic and focused nose instilled with perfumed notes of rose petal, warm spice and fresh fig.

Palate:

The palate is complex and flavoursome with distinctive characters of lychee, Turkish Delight and cocoa powder, with a weighty and lengthy finish.

Ageing Potential:

Drinking well now this wine will continue to evolve and reward for the next three to five years.

Viticulture:

Grapes were sourced from the Godfrey's Creek area of Marlborough's Wairau Valley. These low cropping, immaculately tended vines produce fruit with intense varietal expression. The grapes were picked in the cool of the night at the peak of flavour development.

Winemaking:

Grapes were left to soak for an extended period to assist in extraction of flavour from the skins. Post pressing the settled clear juice was cool fermented with aromatic yeast which enhances the varietal expression of the wine.

Wine Analysis:

Alcohol 13% v/v
Residual sugar 5.95g/L
Acidity 4.6g/litre
pH 3.67

Food Match:

Superb with smoked Marlborough salmon.



Winemaker

Stewart MacLennan

Contact

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