

Saint Clair Origin Rosé

An elegant Rosé with a fresh juicy palate of red berries, white peach and spice.

Colour:

Pale rose gold.

Aroma:

Lifted aromas of ripe strawberries with a hint of cream.

Palate:

Fresh and juicy with flavours of red berries, white peach and a subtle spice note. An elegant style of Rosé, with a crisp and full mouthfeel and a clean finish.

Ageing Potential:

Perfect for drinking immediately this Rosé will continue to deliver over the next two to three years.

Winemaking:

The Pinot Noir fruit for this Rosé was machine harvested in the cool of the night in order to retain freshness and capture the red 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. The wine spent a short time on light lees and went through partial malolactic fermentation to enhance the complexity and texture of this Pinot Noir Rosé. At the end of fermentation the wine was stabilised and carefully prepared for bottling.

Wine Analysis:

Alcohol 12.5% v/v
Residual sugar 4.33 g/L
Acidity 5.1g/litre
pH 3.67

Food Match:

Perfect with spring baby leaf salad and fresh grilled fish.



Winemaker

Kyle Thompson

Contact

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