

Saint Clair Marlborough Premium Riesling

Off dry, with aromatic citrus and floral notes.

Colour:

Pale straw with a green hue.

Aroma:

Bright citrus aromas with a hint of spice and floral notes

Palate:

The palate offers fresh bursts of lime and orange with an underlying creaminess. The fruit flavours give a sweet impression which finishes dry.

Ageing Potential:

Perfect for immediate drinking, this wine will continue to evolve and reward for at least the next three years.

Winemaking & Viticulture:

Grapes were sourced from several different vineyard sites planted in the Dog Point, Omaka and Brancott valleys. The fruit was picked at the peak of flavour development and each batch was tank fermented separately at cool temperatures using yeast strains selected to retain freshness and intensity of fruit flavour. After ferment each batch was assessed for quality and the most premium batches were selected for this blend. The wine was then balanced, stabilised and prepared for bottling.

Wine Analysis:

Alcohol 11.00% v/v
Acidity 7.70 g/litre
Residual Sugar 9.60g/l
pH 2.95

Food Match:

A perfect lunchtime wine which matches well with fresh fish.



Consultant Winemaker

Matt Thomson

Senior Winemaker

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Contact

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