

Saint Clair Godfrey's Creek Reserve Pinot Gris

Elegant and expressive with seamless layers of fresh peach, pear and freshly baked pastry.

Colour:

Very pale gold.

Aroma:

Fresh clean aromas of white pear and stone fruit laced with warm spice.

Palate:

Elegant and expressive with seamless layers of fresh peach, pear and freshly baked pastry. This is a dry style of Pinot gris with richness from the intense flavours and lovely silky texture.

Ageing Potential:

Drinking well now and will continue to reward over the next five years.

Viticulture:

Fruit for this wine was sourced from the Godfrey's Creek vineyard at the end of the Brancott Valley, owned by John and Lynne Walsh. This vineyard is one of Saint Clair's top producing vineyards for aromatic varieties. The vineyard is set up utilising two cane Vertical Shoot Positioning (VSP) trellising system. To keep the vines in balance and ensure quality grapes, fruit was dropped prior to ripening.

Winemaking:

The fruit was carefully monitored during ripening and harvested in the cool of the evening at maximum flavour maturity and physiological ripeness. The grapes were pressed off immediately upon arriving in the winery to minimize phenolics and the settled juice was fermented with selected yeast in stainless steel. Lees stirring was carried out post fermentation to add texture and mouth feel. This Pinot gris is a dry style with very little residual sugar but has a lusciousness from the fruit flavours and silky texture.

Wine Analysis:

Alcohol 13.00% v/v
Acidity 5.90g/litre
Residual Sugar 4.50 g/litre
pH 3.28

Food Match:

An ideal match with fresh fragrant Asian cuisine and also well matched with pork and poultry dishes.



Consultant Winemaker

Matt Thomson

Senior Winemaker

Hamish Clark

Contact

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