

# Saint Clair Godfrey's Creek Reserve Gewürztraminer

Luscious stone fruit and ripe melon laced with Turkish delight, ginger and cinnamon.

## Colour:

Pale gold.

## Aroma:

Turkish delight, peach, cinnamon and floral notes.

## Palate:

Luscious stone fruit, ripe melon and fresh ginger with a hint of spice biscuits.

## 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 Godfrey's Creek vineyard in Marlborough's Brancott Valley. This low cropping, immaculately tended vineyard produces fruit with intense varietal expression. The grapes were picked at night at the peak of flavour development.

## Winemaking:

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

## Wine Analysis:

Alcohol 13.00% v/v  
Residual sugar 11.00 g/L  
Acidity 4.80 g/litre  
pH 3.67

## Food Match:

Well matched with dishes flavoured with aromatic spices such as Indian curry or gingerbread.



## Consultant Winemaker

Matt Thomson

## Senior Winemaker

Hamish Clark

## Contact

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