

# STONELEIGH™

OF MARLBOROUGH  
NEW ZEALAND

## RAPAURA SERIES MARLBOROUGH SAUVIGNON BLANC 2018

### TASTING NOTES

This single vineyard range takes the best elements of Stoneleigh and adds in a number of extra dimensions resulting in refined, premium quality wines with more complexity which deliver the most intense expression of Marlborough. This range takes its name from the distinctive stony soils on which the Stoneleigh vineyards are located. The Rapaura Series range takes the best elements of Stoneleigh wines and adds in a number of extra dimensions, resulting in refined, complex, premium quality wines that deliver the purest and most intense expression of Marlborough.

#### AROMA AND PALATE

This wine shows vibrant fruit intensity, upfront tropical fruit and passionfruit aromas coupled with white peach notes which carry through to the palate. The palate emphasizes the ripe tropical fruit with fresh white fleshed peach flavours and underlying citrus notes. The palate is rich and weighty, showing enormous, juicy varietal intensity, fresh acidity and fruit flavours that linger.

#### FOOD MATCHES

Enjoy slightly chilled on its own or enjoy with a pan seared fillet of firm fish such as halibut accompanied with Mango and Avocado Salsa.

#### GROWING SEASON

Growing Season Climate Data (Oct-Apr)  
(Marlborough Averages)  
Growing Degree Days: 1455  
Rainfall: 507 mm  
Mean Max Temp: 22.0° C  
Mean Min Temp: 11.7° C  
Source: Niwa Clinfo database and Marlborough Research Centre online Weather data.

The 2018 season began with good soil moisture reserves carried forward from autumn and winter rains. This was beneficial, as October to December rainfall was below average. January and February rainfall was well above average, as ex tropical cyclones Fehi and Gita passed across the middle of NZ. Coupled with warm temperatures in these months, strong growth was evident in both the grape canopy and the vineyard floor vegetation. Irrigation systems were not required from mid-January onwards this season.

March and April rainfall was marginally above the LTA. On the back of the January and February rainfall though it meant that, like 2017, prompt harvest decisions were the order of the day, minimizing the adverse effects on fruit condition.

The crop levels were in line with long term average. Like 2017, there was an almost seamless move from the low alcohol Sauvignon blanc into the table wine Sauvignon blanc harvest. The first sparkling fruit was picked on 27th February, and the Waipara SBL was harvested on the 9th of April. A couple of small parcels completed harvest by 12th April.

#### SOIL TYPE

The Stoneleigh vineyard sites are located on the northern side of the Wairau Valley, in close proximity to the mighty Wairau River. Often referred to as the 'Rapaura Series' of soils, they are characterised as young soils, based on river silts and stones. These soils tend to be low in nutrients and have poor water holding capacity. A key feature is the prevalence of smooth sunstones that reflect the sun's heat onto the grapes and enhance ripening.

Clonally, the Sauvignon Blanc is mass selected on a mixture of rootstocks, these being, 3309, 101/14, R110 and Riparia Gloire. The vines are 13 years old. The pruning system is VSP with 2 and 3 canes laid down.

#### WINEMAKING DETAILS

The grapes were harvested using our Pellenc Selectiv harvesters and crushed to bag presses. The juice was drained and pressed from the skins to minimise excessive phenolic extraction. After settling to remove solids, the bright clear juice was racked to ferment in a selection of small tanks and seasoned French Oak Caves. The different small parcels of juice were then inoculated with selected aromatic yeasts. Ferments were maintained at low temperatures to retain the aromatic qualities of the fruit.

#### OAK REGIME

A percentage of this wine was fermented in a large format, aged wooden Oak Caves. Using Caves does not impart oak flavour but adds texture and weight to the wine.

#### WINE ANALYSIS

Alcohol: 12.97% v/v  
Residual Sugar: 4.2g/l  
Titratable Acidity: 7.2 g/l  
pH: 3.17

#### IDEAL DRINKING WINDOW

**2** This wine is best enjoyed whilst it is young and exuberant; or cellar for up to two years to develop further complexity.

