



# STONELEIGH™

OF MARLBOROUGH  
NEW ZEALAND

## STONELEIGH LATITUDE ROSÉ BLANC 2018

### TASTING NOTES

Made from grapes sourced from the 'Golden Mile', a strip of land covered with ancient sunstones and highly regarded for its outstanding grape-growing conditions. The resulting wines are aromatically lifted and riper in spectrum, a result of higher concentration of the stones in the area and the effect these have on the vines.



### AROMA AND PALATE

This wine seduces from the glass with its brilliant rose pink colour. The nose opens with ripe red berries; strawberry, redcurrant and cranberry; fruit flavours which carry through to the richly concentrated palate. This is a broad, fresh, textural wine with a medium body, and the concentrated fruit notes are enhanced with hints of savoury oak, on a persistent finish.

### FOOD MATCHES

There are plenty excellent of food matches for this gorgeously full-flavoured wine. Try big flavours such as olive, saffron or chorizo – salad nicoise or paella would be fun, as well as chargrilled lamb with herbs and other Mediterranean foods. A relaxed meal of rustic pâté and sourdough bread is another winning match, or a classic wood fired pizza, with salty anchovy, milky mozzarella and a few fresh basil leaves.

### VINEYARD INFORMATION

Grapes for Stoneleigh Latitude are sourced from an area known locally as 'the Golden Mile'. Here, the concentration of sunstones is higher than in other areas of northern Wairau Valley. This results in grapes with more concentrated flavours.

### 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.

### WINEMAKING DETAILS

The 100% Pinot Noir grapes were harvested from our sunstone-studded Kaituna vineyard in the heart of Stoneleigh. The machine harvested fruit was crushed into a bag press where the colour and ripe red fruit flavours were gently extracted before pressing. The juice was clarified and fermented in temperature controlled stainless steel tanks with selected yeast, to enhance the fresh primary fruit aromatics. The wine was blended to showcase the vibrant flavours typical of Pinot Noir from this vineyard.

### OAK REGIME

A subtle addition of French oak was employed, to enhance complexity without detracting from fruit purity.

### WINE ANALYSIS

Alcohol: 13% ABV  
Residual Sugar: 5.2g/l  
Titrateable Acidity: 5.7g/l  
pH: 3.47

### IDEAL DRINKING WINDOW

**3** This wine is released ready to drink, and the concentrated fruit profile will maintain over 2-3 years of careful cellaring.