



STONELEIGH™

OF MARLBOROUGH
NEW ZEALAND

STONELEIGH LATITUDE SAUVIGNON 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 displays ripe tropical fruit aromas of passionfruit, grapefruit and guava. This leads onto a weighty, textural palate joined by fresh citrus and hints of grapefruit pith. The opulent structure is underpinned by a clean minerality, and the luscious concentration promotes a lingering and complex finish.

FOOD MATCHES

The ripe fruit and concentrated flavours of this wine make it a winner with fresh, punchy dishes such as pulled pork tacos served with fresh lime and coriander accompanied with a pineapple and mango salsa.

GROWING SEASON

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. The soils from this vineyard are referred to as the Rapaura Series of soils, which are characterised as young soils, based on river silts and stones. They tend to be low in nutrients and have poor water-holding capacity. The vines for this wine are VSP trained with two canes laid down, low cropping vines. High Vigour, very healthy strong growing plants resulting in beautifully ripe fruit. The 2018 Marlborough 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 grapes were harvested using our Pellenc Selectiv harvesters and crushed to bag presses. The juice was promptly drained and pressed from the skins to minimise excessive phenolic extraction. The juice was then settled naturally and clarified to a level that optimised Sauvignon Blanc flavours during fermentation. Each parcel of juice was then inoculated with selected aromatic yeasts with a small portion of the blend being fermented in French Oak Caves to enhance mid palate texture and complexity while the balance was fermented in stainless steel. The parcels in stainless steel were maintained at cool temperatures to retain the aromatic qualities of the fruit. The components were then carefully selected and blended to retain the aromatic qualities of the fruit.

OAK REGIME

18% of this wine was fermented in a large, aged wooden oak Cuve, not to impart oak flavour but to add texture and weight to the wine.

WINE ANALYSIS

Alcohol: 13.5% ABV
Residual Sugar: 5.0g/l
Titratable Acidity: 6.2g/l
pH: 3.45

IDEAL DRINKING WINDOW

2 A powerful wine which is ready to be drunk upon release; or cellar for up to two years to develop complexity.