

STONELEIGH™

— MARLBOROUGH —

STONELLEIGH MARLBOROUGH CHARDONNAY

TASTING NOTES

The Stoneleigh range consists of distinctive, elegant, fruit forward Marlborough wines that reflect the unique terroir of our stone-studded vineyards. Started by nature and finished by the talents of the Stoneleigh winemakers, our philosophy of minimum intervention in the winery ensures that the vibrant flavours of Stoneleigh are captured in each and every bottle.



AROMA AND PALATE

This light straw coloured wine displays ripe stonefruit and pear aromas with hints of toasty oak. The palate shows fresh nectarine and hints of citrus, with warm nutty notes. The texture is creamy with good palate weight due to the lees-aged barrel component. The fruit and oak elements are well integrated leading to a supple, balanced wine with a cleansing acidity and soft mineral finish.

ENJOY WITH

This versatile wine will work equally well as an aperitif, served with mixed toasted nuts and olives, or dishes such as roast chicken with apricot stuffing, prawn risotto with shaved parmesan, or grilled salmon with macadamia crust.

VINEYARD AND GROWING SEASON

Stoneleigh vineyards are located on the northern side of the Wairau Valley in an ancient riverbed. Over thousands of years, stones of all sizes were deposited by the Wairau River. Today our vines are planted among these stones, which we call sunstones. It is these sunstones and the unique stony riverbed soil structure, that are renowned for delivering Stoneleigh wines their quality and flavour.

WINEMAKING DETAILS

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IDEAL DRINKING WINDOW

3 This wine is best enjoyed while it is young to capture its vibrant fruit expression, but can also be successfully cellared for three years from release.

WINE ANALYSIS

Alcohol: 13.5% v/v
Residual Sugar: 2.1g/L
Titrateable Acidity: 5.3g/L
pH: 3.5