

STONELEIGH™

— MARLBOROUGH —

MARLBOROUGH MERLOT

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 wine has a dark, plummy hue. The aroma is fragrant with plums, blackberries and black cherry notes. The palate shows plums, cherry and blackberry fruit flavours supported by a fleshy, textural palate. The toasty oak provides subtle spicy and savoury characters that are well integrated with the fruit.

FOOD MATCHES

Best enjoyed as an accompaniment to succulent red meat dishes such as spring lamb, game and roast beef served with dark sauces.

VINEYARD INFORMATION

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.

GROWING SEASON

The season was a very dry season. The beginning of the growing season recorded mainly average temperatures before summer turned on the heat. Above average temperatures lasted from mid-December until to the second week of February. There was only a short period of respite before both March and April delivered above average temperatures as well during ripening and harvest. With the crops all at moderate levels thanks to the average temperatures over the flowering period, we enjoyed a very compact harvest.

WINEMAKING DETAILS

The grapes were machine-harvested during early to mid-April, once the flavour potential was maximised. The grapes were destemmed into a number of small open top fermenters. The must was wild fermented until it had fermented dry with temperatures peaking at around 30°C. The wine was drained to mostly French oak barriques of different ages and coopers. Malolactic fermentation was carried out in barrel and after several months of maturation the winemaker blended the two vineyard sites, different coopers and oak ages to craft this Stoneleigh Merlot.

OAK REGIME

The wine was matured in a selection of French and Hungarian oak barrels of which 7% were new, balance being one year old and older.

IDEAL DRINKING WINDOW

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This wine may be enjoyed now, but will continue to develop with careful cellaring for up to four years.

WINE ANALYSIS

Alcohol: 13.6% v/v
Residual Sugar: 2.6 g/L
Titratable Acidity: 5.4 g/L
pH: 3.62