

# STONELEIGH™

— MARLBOROUGH —

## MARLBOROUGH PINOT NOIR ROSÉ

### TASTING NOTES

The unique terroir, where the Stoneleigh vineyards lie, defines the wine's independent qualities. Located on the northern side of the Wairau Valley, in close proximity to Marlborough's main river, the Wairau, the vignerons have located the vineyards on deep, infertile gravel beds covered in smooth 'sunstones'. These sunstones reflect the sun's heat during the day, assisting ripening, whilst cool nights maintain intense fruit flavours. These factors combine to produce a wine with its own unique 'place'.

The winemaker has harvested the fruit at peak intensity looking for both fresh and ripe fruit properties. By minimising winemaking intervention, the wine is able to express perfectly its unique origin.



### AROMA AND PALATE

This wine is a beautiful rosy blush colour. The perfumed nose shows a medley of floral and berry notes. The palate is fruit-forward with strawberries, raspberries and a touch of rockmelon sorbet. The wine has great freshness and a crisp soft finish.

### FOOD MATCHES

This wine will be accompany seafood beautifully, from sushi and oysters, to BBQ salmon or crispy squid. Summer salads will work too- try a fruity vinaigrette over an avocado and strawberry salad, or a Greek salad with chunks of feta. Lightly spiced dishes with a touch of sweetness such as Pad Thai noodles, or chicken with sweet chilli sauce will also be a delicious pairing.

### GROWING SEASON

The Marlborough Growing Season Growing Season Climate Data (Oct-Apr) (Marlborough Averages)  
Growing Degree Days: 1310  
Rainfall: 433 mm  
Mean Max Temp: 21.1° C  
Mean Min Temp: 11.1° C  
Source: Niwa Clinfo database and Marlborough Research Centre online Weather data.  
The season began with above average October and November rainfall. Above average temperatures started off the growing season but only lasted until December and were around average from then on. February delivered nearly 140% of the average monthly rainfall, and April delivered 252% of the monthly average rainfall. The crop levels were in line with long term average, but prompt and early decisions were the order of the day over harvest to minimize the effects of the rainfall events generated by tropical cyclones Debbie and Cook. There was an almost seamless move from harvesting low alcohol Sauvignon blanc into table wine Sauvignon blanc. The first sparkling fruit was

picked on 6th March, and the last fruit was harvested on the 26th of April.

### VINEYARD DETAILS

Fruit for this wine was predominantly grown in the Kaituna area in Marlborough's Wairau Valley. This area has a preponderance of infertile, stony soils of an alluvial origin. The stones heat up during the day to assist ripening, but cool nights retain acidity, freshness and fruit intensity in the grapes.

The fruit for this wine comes from 4 blocks;  
Clone: the Pinot Noir is Clone 5 and 777  
Vine Age: 18- 20 years old  
Pruning Regime: VSP with 2,3-4 canes laid down

### WINEMAKING DETAILS

The grapes were machine harvested on the 22nd and 27th March.

The fruit was crushed directly to a Bag press where we managed to extract just enough colour for this delicate fruit driven style of wine. The must was then gently pressed and the juice settled. The clean juice was then racked and fermented at cool temperatures using aromatic yeast to retain the varietal essence of the Pinot Noir grape.

### IDEAL DRINKING WINDOW

This wine is best enjoyed young will the fruits are vibrant and fresh.

### WINE ANALYSIS

Alcohol: 13 % v/v  
Residual Sugar: 5.9 grams per Litre  
Titratable Acidity: 5.8 grams per Litre  
pH: 3.45

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