

STONELEIGH™

— MARLBOROUGH —

MARLBOROUGH PINOT NOIR

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

Plums and spice greet the nose from this lively and distinctive wine. More primary red fruits abound on the palate, which is light to medium-bodied and carries beautifully supple tannins. A gentle touch of nutmeg spice and white pepper, with some vanilla oak, complete the picture and stay for a lingering finish.

FOOD MATCHES

Try this versatile wine on the weekend with a classic slow-cooked retro dish such as coq au vin or beef bourguignonne. If a more speedy meal is in order then fire up the grill for a seared tuna steak or Portobello mushrooms topped with melting cambazola cheese and fresh thyme.

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.

WINEMAKING DETAILS

The fruit was picked by machine between 28th March and 17th April, using selective harvesters which sort the ripest grapes right in the vineyard, and ensure no leaves come along too. The wine was fermented in a mixture of open top and closed top fermenters, all stainless steel with temperature control. The ferment was kept warm and steady below 32C and the caps were managed with a combination of pumpover, gas rummage and plunging. The wine was pressed to French oak for malolactic and then left to mature for several months. All components were tasted and the wines with hallmark vibrant Stoneleigh flavours were selected for this year's blend.

IDEAL DRINKING WINDOW

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This wine is ready to drink upon release after it's careful maturation in Marlborough. It may be cellared for 2-3 years if more earthy, subtle flavours are desired.

WINE ANALYSIS

Alcohol: 13.0% ABV
Residual Sugar: 2.2 g/l
Titratable Acidity: 5.3 g/l
pH: 3.6

