

# STONELEIGH™

— MARLBOROUGH —

## MARLBOROUGH RIESLING

### 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 displays aromas of lifted citrus blossom, limes, crab apples and apricots following through to a grapefruit palate with flinty mineral undertones and a limey backbone. This is a beautifully balanced wine.

#### FOOD MATCHES

Serve lightly chilled with delicate seafood or white meat dishes, waldorf salad, fruit and cheese or simply enjoy on its own.

#### 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.

The main clones are Mass selected Riesling, GM239 and GM 110 on SO4 rootstock. The fruit for this wine comes from three blocks, harvested between 22nd March and 15th April.

Vine Age: 16- 35 years old  
Pruning Regime: VSP with 2 canes laid down and spur pruned.

#### WINEMAKING DETAILS

Fruit for this wine was harvested from 22nd March through to 15th April. Fruit was destemmed and crushed to bag presses with the juice being drained quickly to avoid phenolic pick-up from the skins. The juice was then clarified and inoculated with selected aromatic yeast strains and fermented at low temperatures to retain the aromatic qualities of the fruit. Ferments were then stopped a little early to retain a little natural residual sugar to balance the beautiful tight acidity typical of this variety.

#### IDEAL DRINKING WINDOW

A classic Marlborough Riesling, this wine displays immediate drinkability, although its tight structure and low pH, along with careful cellaring, will reward with further complexity and development for a further ten to twelve years.

12

#### WINE ANALYSIS

Alcohol: 11.3% v/v  
Residual Sugar: 12.3 g/l  
Titrateable Acidity: 7.4 g/l  
pH: 3.01