

STONELEIGH™

OF MARLBOROUGH
NEW ZEALAND

STONELEIGH LIGHTER ROSÉ

TASTING NOTES

As Winemakers, we are able to capture the natural early ripening characteristics of the Rapaura sub-region appellation, harvesting the grapes early with a full flavour profile to make a range of wines that are 25% lower in alcohol.*



AROMA AND PALATE

This playful wine is a gorgeous tea-rose pink hue, and greets with aromas of red berries and orchard fruits. The palate is fresh and vibrant, with juicy pear, red apple and ripe nectarine notes. The wine is light-bodied with a clean, fruity finish and just a touch of spice.

ENJOY WITH

Serve with delicate bites and fresh produce. Summer salads, grilled seafood or halloumi, lighter appetisers and herby dips, followed by fruit desserts such as a classic Pavlova, or white cheeses.

WINEMAKING DETAILS

The fruit for this wine was harvested a little earlier than usual, from selected Marlborough blocks pruned to encourage early flavour ripeness, at lower sugar levels. The fruit was gently bag pressed and the clear juice fermented cool, in temperature controlled stainless steel tanks. A small amount of Pinot Noir was added to enhance colour and red fruit notes. The wine is unoaked to highlight fruit purity. The wine was filtered before bottling.

WINE ANALYSIS

Alcohol: 9.5% ABV
Residual Sugar: 26.9g/l
Titratable Acidity: 7.9g/l
pH: 3.02

IDEAL DRINKING WINDOW

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This wine is made to be enjoyed upon release, or with up to two years careful storage.

*Compared with Stoneleigh Rosé