

STONELEIGH™

OF MARLBOROUGH
NEW ZEALAND

STONELEIGH ORGANIC CHARDONNAY

TASTING NOTES

An organic wine grown in living soil. This Chardonnay wine is a true reflection of the grape. Clean and vibrant, a pure expression of New Zealand nature.



AROMA AND PALATE

This wine exhibits bright citrus and ripe stone fruit aromas entwined with subtle notes of clove and oak spice.

The palate is fresh and vibrant with ripe flavours of juicy peach merged with nutty lees and ginger highlights. The flavours form an intense core with very good depth, lifted with fresh acidity. The flavours carry to a long finish of fruit, and spicy, mealy oak. A fresh and elegant Chardonnay with some depth of stone fruits, nutty lees and oak flavours on a fresh, fine textured palate.

FOOD MATCHES

Serve lightly chilled on its own or as an accompaniment to a wide range of succulent and rich dishes including white meat, poultry and pasta. I would suggest pairing with some wild game dishes accompanied with truffle or black garlic.

GROWING SEASON

Marlborough Growing Season

Growing Season Climate Data (Oct-Apr)
(Marlborough Averages)

Growing Degree Days: 1252
Rainfall: 206 mm
Mean Max Temp: 21.6° C
Mean Min Temp: 10.4° C
Source: Niwa Clinfo database and Marlborough Research Centre online Weather data.

New Zealand had ideal growing conditions leading into harvest with average crops and clean, intensively flavourful fruit with early budburst across all the wine regions. A slightly wetter December ensured healthy vines leading into the growing season and a drier than normal January and February created perfect conditions for veraison and grape ripening through to the start of harvest. Cooler nights in late February and March also helped lock in the natural acidity and freshness to the fruit.

Dry February, March and April weather prevented disease from dictating harvest priorities and fruit quality was optimized. Leading to an earlier than average harvest with the selected parcels of fruit being harvested in early April.

VINEYARD DETAILS

The fruit for this wine came from one of the company's certified organic block in Marlborough's Wairau Valley. This vineyard is in the central heart of Marlborough, which is cooled by outflow from the Southern Valleys, with the famously high diurnal variation that keeps acids bright and ripening even. The soil here is moderately fertile and the breeze from North West winds keeps the canopies dry and healthy.

The vines are 23-year-old Chardonnay vines a mix of clonal material such as Mendoza, Clone 6 and Clone 15. A combination of SO4 and 5C rootstock. They are trained to VSP with 2-3 cane pruning, which maintains yield and ensures excellent fruit quality.

WINEMAKING DETAILS

Grapes for this wine were machine harvested at the peak of flavour intensity and bag pressed to remove the juice from the skins as quickly and gently as possible once arriving at the winery. Once clarified, all parcels of juice were left to naturally start fermentation before being pumped to barrel for primary fermentation. After primary fermentation, all components underwent malolactic fermentation to soften the wines acidity. Each parcel was lees stirred regularly to integrate oak characters and enhance the textural richness while preserving pure fruit flavours. Once the wine has matured in barrel individual parcels were selected and blended to highlight the ripe stone fruit character while also maintaining texture and richness on the palate.

OAK

100% Barrel fermented in a selection of fine-grained French oak, of which 35% is new, about 20% one-year old wood and the balance in older more neutral oak.

WINE ANALYSIS

Alcohol: 14.0% v/v
Residual Sugar: 3.5 g/l
Titrateable Acidity: 5.3 g/l
pH: 3.45

IDEAL DRINKING WINDOW

3-5 This wine is released ready to drink after winery maturation and will enjoy further age in bottle if desired. With careful cellaring for 3-5 years, additional richness will evolve.

