

STONELEIGH™

OF MARLBOROUGH
NEW ZEALAND

STONELEIGH RAPAURA SERIES CHARDONNAY 2018

TASTING NOTES

This single vineyard range takes the best elements of Stoneleigh and adds in a number of extra dimensions resulting in refined, premium quality wines with more complexity which deliver the most intense expression of Marlborough. This range takes its name from the distinctive stony soils on which the Stoneleigh vineyards are located.



AROMA AND PALATE

Inviting stone fruit aromas of peach and nectarine wrapped up in citrus and warm oak spice. Highlights of gun smoke scattered throughout. A rich and textural mouthfeel with exciting acidity, a deliciously seamless and lingering wine.

FOOD MATCHES

Think rich scallops drizzled with truffle oil, followed by slow cooked lamb shanks or Asian 5-spiced roast duck. A dish featuring autumnal fruits such as figs will also match fabulously well.

GROWING SEASON

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

Growing Degree Days: 1455
Rainfall: 507 mm
Mean Max Temp: 22.0° C
Mean Min Temp: 11.7° C

Source:

Niwa Clinfo database and Marlborough Research Centre online Weather data.

The 2018 season began with good soil moisture reserves carried forward from autumn and winter rains. This was beneficial, as October to December rainfall was below average. January and February rainfall was well above average, as ex tropical cyclones Fehi and Gita passed across the middle of NZ. Coupled with warm temperatures in these months, strong growth was evident in both the grape canopy and the vineyard floor vegetation. Irrigation systems were not required from mid-January onwards this season.

WINEMAKING DETAILS

The grapes were harvested using our Pellenc Selectiv harvesters and crushed to bag presses. The juice was drained and pressed from the skins to minimise excessive phenolic extraction. After settling to remove solids, the bright clear juice was racked to ferment in a selection of small tanks and seasoned French Oak Caves. The different small parcels of juice were then inoculated with selected aromatic yeasts. Ferments were maintained at low temperatures to retain the aromatic qualities of the fruit.

SOIL TYPE

The Stoneleigh vineyard sites are located on the northern side of the Wairau Valley, in close proximity to the mighty Wairau River. Often referred to as the 'Rapaura Series' of soils, they are characterised as young soils, based on river silts and stones. These soils tend to be low in nutrients and have poor water holding capacity. A key feature is the prevalence of smooth sunstones that reflect the sun's heat onto the grapes, and enhance ripening.

OAK REGIME

The wine was matured on 100% French oak for 9 months. The barriques used were 225L. A substantial percentage of the blend was fermented in new oak barrels with the balance fermented in one-year-old French Barriques. The resulting blend consisted of a selection of coopers, each with their unique characteristic that when blended provide a fragrant and textural wine. The selected wood was extra tight, fine grained oak, with toasted heads.

WINE ANALYSIS

Alcohol: 13.5% v/v
Residual Sugar: 2.6g/l
Titrateable Acidity: 6.3 g/l
pH: 3.26

IDEAL DRINKING WINDOW

2 This wine is released ready to drink but is well-structured for medium term ageing for 5-8 years, during which time in a controlled cellar, greater complexity will continue to emerge.