

STONELEIGH™

OF MARLBOROUGH
NEW ZEALAND

RAPAURA SERIES MARLBOROUGH PINOT GRIS 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

This light straw-coloured wine opens with aromas ranging from roasted pear to savoury almond and hints of jasmine. The palate is intensely concentrated, full-bodied and textural. Abundant flavours of ripe apricot and figs lead through to the generous, lingering finish with hints of sweet baking spice. The wine is characterised by stunning fruit purity married with great richness and palate weight.

FOOD MATCHES

This full-flavoured wine will match beautifully with rich creamy foods such as beef stroganoff or Sunday roast with dauphinoise potatoes. Dishes with spice accents such as braised pork and ginger or smoked fish kedgeree will pair well, as will a rich chicken tikka masala. If you can make a bottle last through mains, try with a cinnamon-dusted brioche bread-and-butter pudding as a luxurious dessert

GROWING SEASON

The 2018 Marlborough 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 Cliinfo 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.

March and April rainfall was marginally above the LTA. On the back of the January and February rainfall though it meant that, like 2017, prompt harvest decisions were the order of the day, minimizing the adverse effects on fruit condition.

The crop levels were in line with long term average. Like 2017, there was an almost seamless move from the low alcohol Sauvignon blanc into the table wine Sauvignon blanc harvest. The first sparkling fruit was picked on 27th February, and the Waipara SBL was harvested on the 9th of April. A couple of small parcels completed harvest by 12th April.

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 waterholding capacity. A key feature is the prevalence of smooth sunstones that reflect the sun's heat onto the grapes, and enhance ripening.

WINEMAKING DETAILS

The fruit for this wine was harvested on the 27th and 29th of March 2018 from two selected blocks on our premium Stoneleigh vineyard. It was gently bag pressed, then fermented with selected yeast strains at cool temperature in stainless steel tanks. The tanks were carefully blended after fermentation to produce a reflection of the unique regional and characteristics of this site.

OAK REGIME

No oak was used in the winemaking, to showcase the focussed fruit character.

WINE ANALYSIS

Alcohol: 13% ABV
Residual Sugar: 11.3g/l
Titrateable Acidity: 5.5g/l
pH: 3.64

IDEAL DRINKING WINDOW



This wine is made to be enjoyed from release, but may be cellared for up to two years while savoury, aged characters develop.