

# STONELEIGH™

OF MARLBOROUGH  
NEW ZEALAND

## STONELEIGH WILD VALLEY CHARDONNAY

### TASTING NOTES

The ultimate expression of our minimal-intervention winemaking philosophy, Stoneleigh Wild Valley is crafted using fruit picked at optimum ripeness and is wild fermented by the micro-flora that occurs naturally in the Rapaura environment.



#### AROMA AND PALATE

Made with fruit picked at optimum ripeness from Stoneleigh vineyards, this wine shows great complexity, with intense nectarine, white peach and citrus aromas in harmony with smokey toasty overtones, and a rich textural full-bodied palate.

#### FOOD MATCHES

The rich, textural palate makes this wine a perfect accompaniment to a range of dishes. Serve lightly chilled on its own or with full flavored dishes such as Pumpkin Ravioli with sage and toasted hazelnuts.

#### GROWING SEASON

The unique terroir, where the Stoneleigh vineyards lie, defines the wine's independent qualities. Located on the northern side of the Wairau valley in close proximity to Marlborough's main river, the Wairau. The vines are located on deep, infertile gravel beds covered in smooth 'sunstones'. The soils are characterised as young soils, based on river silts and stones. They tend to be low in nutrients and have poor water-holding capacity. A key feature is these sunstones and the unique stony riverbed soil structure, that are renowned for delivering Stoneleigh wines their quality and flavour.

The 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 Clinfo database and Marlborough Research Centre online Weather data. The season began 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 prompt harvest decisions were the order of the day, minimizing the adverse effects on fruit condition.

#### 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 to avoid excessive phenolic extraction from the skins. Only the first cut, or free run juice was used for this wine. The free run juice was left to naturally start fermentation for a couple of brix before being pumped to barrel for ferment. The yeast that is naturally found in the vineyard was used to ferment this wine, showing true terroir characters. After primary fermentation, all components underwent a full 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. 25% was fermented in New French oak barrels with another 40% being fermented in older French oak where it matured, the balance of the blend in temperature controlled stainless steel tanks. Barrel and tank portions were selected and blended together to highlight the ripe fruit character while also maintaining texture and weight on the palate.

#### WINE ANALYSIS

Alcohol: 13.5% ABV

Residual Sugar: 1.6g/l

Titrateable Acidity: 5.0g/l

pH: 3.62

#### IDEAL DRINKING WINDOW

4 This wine is ready to drink upon release but will cellar well for 2-4 years, for a more savoury, toasty aged characters.