

# STONELEIGH™

OF MARLBOROUGH  
NEW ZEALAND

## WILD VALLEY PINOT GRIS

### 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 occur naturally in the Rapaura environment.



### AROMA AND PALATE

This pale lemon-gold wine opens with aromas of stone fruit and summer meadow; clover, wild flowers and bush honey. The palate is dry and mouthfilling, with nectarine, apricot and citrus hints. The rich texture carries through to a soft, rounded finish with hints of pear.

### FOOD MATCHES

Try this wine with a warm goats cheese salad garnished with candied walnuts. Equally good with a lemon and garlic roasted chicken, or grilled pork loin, served with sweet baby carrots and parsnips. Light fruit based desserts such as baked apple with cinnamon cream will showcase the versatility of this wine.

### GROWING SEASON

The fruit was from selected Stoneleigh Vineyards, with vine age from 14 to 21 years old. The vines were mass selected rather than clonal, on 3309, SO4 or 5C rootstock. The vines were pruned in spur or 2 cane style, on VSP trellis.

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 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 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. 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.

### WINEMAKING DETAILS

The fruit was harvested between 28th March and 6th April via machine harvester with a portion of hand pick. The grapes were gently bag pressed and then clarified with a small amount of cloudy lees left in. The wine was fermented in stainless steel tanks with a portion in large format seasoned oak cives, to add textural richness. The ferment was spontaneous and natural, which added to the complex array of flavours. The tank and cuve portions were blended before final filtration.

### WINE ANALYSIS

Alcohol: 13.25% ABV

Residual Sugar: 12.1g/l

Titrateable Acidity: 5.8 g/l

pH: 3.51

### IDEAL DRINKING WINDOW



This wine is released ready to drink, and more savoury complexity will develop over 2-3 years if cellared.