

# STONELEIGH™

OF MARLBOROUGH  
NEW ZEALAND

## STONELEIGH WILD VALLEY PINOT NOIR

### 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

The wine is a deep ruby colour and opens with juicy black fruit aromas, and hints of warm vanilla. The palate is smooth with medium body and firm, ripe tannins. Blackberry and Doris plum flavours overlie hints of savoury mocha on the finish.

### FOOD MATCHES

Serve with grilled meats such as venison, roast turkey or game, or a rich cashew mushroom roast. A jus of plum or redcurrant will work well to accompany, and after mains, serve alongside Brie or mild blue cheese such as Dolcelatte.

### GROWING SEASON

Marlborough Growing Seasons Summaries  
Growing Season Climate Data (Oct-Apr)  
(Marlborough Averages)  
Growing Degree Days: 1417  
Rainfall: 337 mm  
Mean Max Temp: 21.9° C  
Mean Min Temp: 11.3° C  
Source:  
Niwa Clinfo database and Marlborough Research Centre online Weather data.

The season began with good soil moisture reserves. A late spring cold snap followed by a four-day long rainfall event restricted the crop potential of early flowering varieties. The weather pattern swung to hot and dry to finish December, and lead into January and February. This hot dry weather held the canopy growth in check leading into harvest. Irrigation systems were in well justified from late December onwards this season. March and April rainfall was marginally above the LTA but arrived in short sharp events. This prevented disease from dictating harvest priorities and fruit quality was optimized. Pinot noir, Chardonnay and Pinot Gris fruit quality was particularly pleasing with an early onset of ripening and harvest.

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

Growing Degree Days: 1281  
Rainfall: 437 mm  
Mean Max Temp: 21.5° C  
Mean Min Temp: 10.5° C  
Source:

Marlborough Research Centre online Weather data, Delegat Dashwood.

### WINEMAKING DETAILS

The fruit was machine harvested between 6th and 14th March. After arriving at the winery, it was crushed into a mixture of open top and closed top temperature-controlled fermenters. The ferment started spontaneously from yeast present in the vineyard. The caps were managed twice daily with pumpovers, plunging and Nitrogen rummage, to maintain warm, even temperature and maximum extraction. A further maceration on skins post-ferment was allowed, before pressing onto oak for malolactic. The wine was matured for 6 months before blending, stabilising and bottling.

### WINE ANALYSIS

Alcohol: 13% ABV  
Residual Sugar: 3.1g/l  
Titrateable Acidity: 5.1g/l  
pH: 3.58

### IDEAL DRINKING WINDOW

**1-3** The wine is matured at the winery and released ready to drink, full of vibrant fruit. It will gain more developed, savoury notes over 1-3 years if desired.