

STONELEIGH™

OF MARLBOROUGH
NEW ZEALAND

STONELEIGH WILD VALLEY ROSÉ 2020

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 delicate, coral-pink wine opens with a multitude of red fruit aromas. Raspberry, strawberry and redcurrant with a creamy note. This ripe, yet crisp and refreshing rose carries the juicy red fruit flavours on to the palate, joined by a hint of spice. The wine has a lingering, full finish.

FOOD MATCHES

This wine will work brilliantly with fulsome flavours. Try a seafood pasta such as crab and lemon linguine, or a hearty Nicoise salad featuring fresh Tuna steak. Charry Barbecue flavours will match well such as mixed veggie or lamb skewers, as well as charcuterie and soft cheeses.

VINEYARD AND 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 2020 Marlborough Growing Season
Growing Season Climate Data (Oct-Apr;
Marlborough Averages)
Growing Degree Days: 1252
Rainfall: 206 mm
Mean Max Temp: 21.6° C
Mean Min Temp: 10.4° C
Source:
Niwa Clinfo database and Marlborough Research
Centre online Weather data.

New Zealand had ideal growing conditions leading into harvest with average crops and clean, intensively flavourful fruit with early budburst across all the wine regions. A slightly wetter December ensured healthy vines leading into the growing season and a drier than

normal January and February created perfect conditions for veraison and grape ripening through to the start of harvest. Cooler nights in late February and March also helped lock in the natural acidity and freshness to the fruit.

WINEMAKING DETAILS

The fruit was machine harvested from our Stoneleigh vineyards during April 2020. The grapes were swiftly transported to the Marlborough winery and held to extract a light rose colour from the skins, before being gently bag pressed, then clarified. The juice was wild fermented with the natural vineyard yeast that arrived on the fruit, in temperature controlled stainless steel tanks between 14-16C. After fermentation the various tanks were blended, clarified and simply filtered to bottle.

WINE ANALYSIS

Alcohol: 13% ABV
Residual Sugar: 5.4g/l
Titratable Acidity: 5.1g/l
pH: 3.54

IDEAL DRINKING WINDOW

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