



STONELEIGH™

OF MARLBOROUGH
NEW ZEALAND

MARLBOROUGH SAUVIGNON BLANC 2024

TASTING NOTES

The Stoneleigh range consists of distinctive, elegant, fruit forward Marlborough wines that reflect the unique terroir of our stone-studded vineyards. Started by nature, our philosophy of minimum intervention in the winery ensures that the vibrant flavours of Stoneleigh are captured in each bottle.

The fruit was harvested at peak intensity ensuring both fresh and ripe fruit properties. With minimal winemaking intervention this wine expresses its own unique characterises inherit to the terroir where this fruit is grown.



The winemaking philosophy of minimal input winemaking, doing less and achieving more comes from experience, where we have become comfortable to allow our grapes, our vines, our vineyards to sing in the glass.

AROMA AND PALATE

The 2024 Stoneleigh Sauvignon Blanc is fresh and exuberant with abundant aromas of passionfruit, lime zest with a hint of herbal notes adding complexity. The palate is fresh and full of tension, with great intensity and texture. The palate is packed full of flavours of tropical fruit, guava, and pink grapefruit with hints of lemongrass and bell pepper. The wine has mouth-watering acidity and minerality providing a long and lingering finish.

FOOD MATCHES

This wine's bright citrus and tropical fruit notes (like lime, grapefruit, and passionfruit) and its zesty acidity make it perfect for cutting through the richness of seafood, while also complementing lighter, fresh flavours. Look for seafood dishes with a light preparation, minimal heavy sauces, and a focus on natural, clean flavours for the best match!

GROWING SEASON

2024 Marlborough Growing Seasons Summaries
Growing Season Climate Data (Oct-Apr)
(Marlborough Averages)

Growing Degree Days: 1228
Rainfall: 161 mm
Mean Max Temp: 21.8° C
Mean Min Temp: 11.6° C

Source: Niwa Clinfo database and Marlborough Research Centre online Weather data.

The 2024 season was true to form with very stable growing conditions more aligned to what we have come to expect with growing grapes in Marlborough over the last 50 years. A typical season, meaning warm days, cool nights, and minimal amount of rain over the growing season.

This meant we had a reduction in berry numbers, reduced bunch weights and overall reduction in yield. Yields were down between 20-25% based on appellation. Going into December we saw less than average rainfall forcing Marlborough into an official "drought". Conditions of low rainfall followed from December through to the end of vintage

We started harvest on our bonier Condors Forest Vineyard on 11th March, then moving down the valley to the original Stoneleigh Vineyard by late march. The Wairua Valley was finished by the 22nd March and the Awatere Valley by the 31st March by 1st May.

WINE ANALYSIS

Alcohol: 12.9% ABV
Residual Sugar: 4.6g/l
Titrateable Acidity: 7.3g/l
pH: 3.11

VINEYARD DETAILS

The terroir where the Stoneleigh vineyards lie, defines the wine's unique qualities. Located on the northern side of the Wairau valley near 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 with concentration and integrity.

The main clones are Mass selected Sauvignon Blanc on SO4, 101-14, Schwarzmann and Raparia rootstocks. The fruit for this wine comes from our main Stoneleigh Vineyard on Rapaura Road and our Kaituna Vineyard.

Vine Age: 16- 30 years old

Pruning Regime: VSP with 2, 3 and 4 canes.

WINEMAKING DETAILS

The grapes were 100% machine harvested using Pellenc fruit sorters which allows us to destem the grapes in the vineyard immediately after picking them. Once arriving at the winery, the grapes are crushed and either bag pressed and clarified or processed using one of our fruit decanters. Fruit decanting is a single pass operation from receipt hopper direct to the ferment tank allowing us to process 800-1000 tonnes per day with minimal staffing.

The juice was then fermented slowly at cool temperatures to retain all the varietal characters of Sauvignon Blanc from Marlborough. The ferments were fresh and clean, with good YAN's (nutrient levels) and strong yeast health. We are now seeing the diversity of the Marlborough sub appellations in the glass, with all sub appellations showcasing their unique terroirs in the glass.

During blending, this year we have added an Awatere Valley component, now making up 12% of the blend. Fruit for this wine is sourced from our Seaview Vineyard located within a kilometre from the Pacific Ocean. The tighter structure, complex minerality, and uplifted vibrancy has added an inherent tension to the wines structure and adding hints of sweet basil and pink grapefruit to the aroma.

OAK REGIME

No oak barrels or Cuvés were used in the making of this wine.

IDEAL DRINKING WINDOW

3 A classic Marlborough Sauvignon, this wine displays immediate drinkability, this wine will best show the above characters whilst it is young and vibrant. However, the wine's tight structure will allow for careful cellaring for up to three years to develop further complexity.