

# STONELEIGH™

— MARLBOROUGH —

## MARLBOROUGH RIESLING 2015

### 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 and finished by the talents of the Stoneleigh winemakers, our philosophy of minimum intervention in the winery ensures that the vibrant flavours of Stoneleigh are captured in each and every bottle.



#### AROMA AND PALATE

This wine displays lifted citrus blossom, limes and delicate white nectarine aromas and nutty complexity following through to a grapefruity citrus palate with flinty mineral undertones and a limey backbone. The racy acidity in this wine provides great length and longevity.

#### FOOD MATCHES

Serve lightly chilled with delicate seafood or white meat dishes, Waldorf salad, fruit and cheeses, or simply enjoy on its own.

#### VINEYARD INFORMATION

The Stoneleigh vineyard sites are located on the northern side of the Wairau Valley in close proximity to the mighty Wairau river. Often referred to as the 'Rapaura Series' of soils, they 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 the number of smooth sunstones that reflect the sun's heat onto the grapes, enhancing ripening.

#### WINEMAKING DETAILS

Fruit for this wine was harvested from 24<sup>th</sup> March through to 9<sup>th</sup> April 2015. Fruit was destemmed and crushed to bag presses with the juice being drained quickly to avoid phenolic pick-up from the skins. The juice was then clarified and inoculated with selected aromatic yeast strains and fermented at low temperatures to retain the aromatic qualities of the fruit. Ferments were then stopped a little early to retain a little natural residual sugar to balance the beautiful tight acidity typical of this variety.

#### IDEAL DRINKING WINDOW

A classic Marlborough Riesling, this wine displays immediate drinkability.

#### WINE ANALYSIS

Alcohol: 11.1% v/v  
Residual Sugar: 12.3g/l  
Titrateable Acidity: 8.6g/l  
pH: 2.85