

STONELEIGH™

—MARLBOROUGH—

Wild Valley™

Stoneleigh Wild Valley Marlborough Pinot Noir 2014

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

A vibrant wine with rich red berry aromas and a palate bursting with red fruit - strawberries, raspberries, boysenberries and dark cherry notes - complemented by subtle savoury and toasty notes. Layers of texture and rich flavours give this wine a voluminous mouthfeel.

Food matches

This wine is best enjoyed with succulent red meat dishes, such as spring lamb, duck, veal or game. Dishes featuring mushrooms or red berry fruits will also complement this Pinot Noir beautifully.

Vineyard and growing season

Grapes were sourced from the Stoneleigh vineyards located on the gravelly soils in the Rapaura sub-region of Marlborough.

The 2014 season started early and warm before cooling later in the season, lengthening the ripening period which led to complex flavour development

Winemaking details

After harvesting, the grapes were de-stemmed and cold soaked for three to five days prior to natural wild fermentation, where they were gently mixed daily.

Once fermentation began naturally, ferments were gently stirred twice daily and ferment was kept below 28 degrees. When fermentation finished, the wine was drained off skins and allowed to go through malolactic fermentation before being oak-matured for ten months.

Ideal drinking window

This wine is designed for immediate enjoyment but will reward patient cellaring of up to five years

Technical details

Alcohol 13.8% v/v Titratable acidity 5.8g/l Residual sugar 2.0g/l pH 3.5



Enjoy Stoneleigh Wines Responsibly