

STONELEIGH™

MARLBOROUGH

Wild Valley™

MARLBOROUGH PINOT NOIR 2015

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 wine is vibrant and full of rich red berry fruit, toasty mocha and subtle spicy notes. With wild berry aromas, raspberries and boysenberries, it's just bursting with fruit flavour. The red fruit follows through to the palate where dark cherry notes also prevail. It's young and full of vitality, soft and round with subtle savoury and toasty notes to complement all those lovely berry fruit flavours.

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 2015 GROWING SEASON

The grapes for this wine were sourced from both the Squire vineyard and the Renwick vineyard. This area has a preponderance of infertile, stony soils of alluvial origin. The stones heat up during the day to assist ripening, but cool nights retain acidity, freshness and fruit intensity in the grapes. The 2015 season was the driest in Marlborough in 85 years, and warmer than average. This compressed the growing season and allowed fruit to be picked at optimum ripeness.

WINEMAKING DETAILS

The grapes were harvested from the 20th – 24th March 2015. After harvest the grapes were destemmed then cold soaked for three to five days prior to natural wild fermentation. During the

cold soak pre-fermentation phase the must was gently mixed once a day to allow for a homogenous, soft colour and flavour extraction from the skins. When the wild ferment actively kicked into action, ferments were mixed twice a day, keeping the temperatures below 28°C. When the ferments were dry, the wine was drained off skins and allowed to go through malolactic fermentation to soften and round out the palate. Some tanks had extended maceration on skins to add more depth and complexity to the wine.

OAK REGIME

A selection of toasted and untoasted French oak was used to add palate weight, complexity and structure.

IDEAL DRINKING WINDOW

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

WINE ANALYSIS

Alcohol:	14.0% v/v
Residual Sugar:	2.4g/l
Titrateable Acidity:	5.7g/l
pH:	3.55

Wild