

# STONELEIGH™

—MARLBOROUGH—

## Latitude®

*“Great wines come from great locations. The ‘Golden Mile’ in Marlborough is a great location for growing our vines and producing highly aromatic and textural wines such as this fantastic Latitude Pinot Gris”*

*Jamie Marfell, Stoneleigh Winemaker*



Stoneleigh Latitude is a range heralding from an area known as the ‘Golden Mile’. Produced in New Zealand’s Marlborough region, the Stoneleigh vineyards featured scattered stones left by a riverbed. The stones soak up the warmth of the sun’s rays by day and radiate that heat to help ripen the wines by night. This natural phenomenon, coupled with the free-draining stony soils inspires a distinctively crisp, fresh and elegant wine.

The ‘Golden Mile’ refers to a fertile strip of land covered with these stones that lines Rapaura Road in Marlborough. This area is highly regarded for its outstanding great grape-growing conditions. The resulting wines are aromatically lifted, as well as riper in spectrum, a result of a higher concentration of the stones in the area and the effect these have on the vines.

This Stoneleigh Latitude Pinot Gris displays aromatic intensity with ripe white fleshed nectarine and tropical aromatics. The palate shows great textural weight and balance.





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## TECHNICAL SPECIFICATIONS

### GROWING SEASON CLIMATE DATA (Oct–Apr)

(MARLBOROUGH AVERAGES)

GROWING DEGREE DAYS:	1293°C
RAINFALL:	380mm
MEAN MAX TEMPERATURE:	21.2°C
MEAN MIN TEMPERATURE:	11.0°C
VINE AGE:	11-14 years
PRUNING REGIME:	2 & 3 - cane VSP
HARVEST DATE:	4th April

This wine may have been fined the traditional way using egg and/or milk products and traces may remain. Preservative (220) added.

### MATURITY ANALYSIS AT HARVEST (Average)

°BRIX:	23.2°Bx
TITRATABLE ACIDITY: (as Tartaric Acid)	5.9g/l
pH:	3.40

### WINE ANALYSIS

ALCOHOL:	13.4% v/v
RESIDUAL SUGAR:	11.3g/l
TITRATABLE ACIDITY: (as Tartaric Acid)	5.3g/l
pH:	3.65

### The 2014 Marlborough Growing Season

The 2014 season will be remembered as being a warm and early season that delivered bountiful crops. It was a season of two halves, with the first half being very warm, promoting early bud burst and flowering. This led to bountiful crops with larger than average bunches as well as high bunch numbers. The temperature in the second half of the season was slightly below average. This, in combination with the bountiful crops increased the time the crop was on the vine ripening. The first fruit was harvested on 27th February for sparkling wine and the last fruit on the 25th of April, with the vast majority of all fruit harvested before the significant rain event in late April.

### Soil Type

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.

### Clonal/Rootstock Selection

Clones for this Pinot Gris are mostly mass selected on a variety of rootstocks.

### Winemaking Details

Fruit for this wine was harvested on the 4th of April when the fruit had reached its full flavour potential. This fruit was processed cool, de-stemmed and bag pressed with the juice being cold settled and the clear

juice racked off solids to ferment. The hard pressed fraction was oxidised to remove colour and settled, with the clear juice being racked together with the free run portion. Ferments were inoculated with selected aromatic yeast stains and fermented cool to retain the fruit aromas. Wines were held on yeast lees to preserve freshness and add textural weight to the wine.

### Oak Regime

No oak was used in the production of this wine.

### Aroma and Palate

This wine displays fresh aromatics, with ripe white fleshed nectarine and tropical honeydew melon coupled with ripe Nashi pear. These flavours follow through to the palate which is rich and warm with spicy floral highlights and tropical notes and a lengthy, weighty finish.

### Cellaring and Food Matching

This wine is best enjoyed young while fresh and vibrant, or could be cellared over the next 2-3 years. Serve lightly chilled on its own or with delicate white meat, sumptuous ceasar salad or light seafood dishes. This wine is perfect for summer appetisers.



## The Stoneleigh Range

Stoneleigh consists of three acclaimed wine ranges; Stoneleigh, Stoneleigh Rapaura Series and the most recent edition, Stoneleigh Latitude. Stoneleigh wines are known for their intense fruit flavours and approachable styles, whilst wines in the Stoneleigh Latitude range herald from the 'Golden Mile', an area known for outstanding grape-growing conditions resulting in aromatically-lifted wines. Stoneleigh's reserve range, Stoneleigh Rapaura Series, feature more intense fruit flavours and greater complexity.