

STONELEIGH®

— MARLBOROUGH —

“2013 was a fantastic growing season and is reflected in the fruit we received and the purity of the wine we have made. This wine comes from an iconic vintage, and will continue to develop beautifully in the bottle.”

Jamie Marfell, Stoneleigh Winemaker



The unique terroir, where the Stoneleigh vineyards lie, defines the wine's independent qualities. Located on the northern side of the Wairau Valley, in close proximity to Marlborough's main river, the Wairau, the vignerons have located the vineyards on shallow rock and gravel-exposed soils covered in smooth sunstones. These sunstones reflect the sun's heat during the day, assisting ripening, whilst cool nights maintain intense fruit flavours. These soils, low in nutrient and water-holding capacity, coupled with the terroir's warmer climate and high rainfall, add up to produce a wine with its own unique sense of place.

The winemaker has harvested the fruit at peak intensity, looking for both fresh and ripe fruit properties. With minimal winemaking intervention this wine is able to express its own unique qualities. The winemaker has reflected this in the winemaking process, capturing the bright, rich, red berry fruit characters and a delicate palate structure showing both elegance and finesse.





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TECHNICAL SPECIFICATIONS

GROWING SEASON CLIMATE DATA (Oct–Apr)

(MARLBOROUGH AVERAGES)

GROWING DEGREE DAYS:	1248°C
RAINFALL:	283mm
MEAN MAX TEMPERATURE:	21.4°C
MEAN MIN TEMPERATURE:	10.3°C
VINE AGE:	8 - 15 years
PRUNING REGIME:	2 & 3 - cane VSP
HARVEST DATE:	5 th - 20 th April 2013

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:	23.5 - 24.5°Bx
TITRATABLE ACIDITY: (as Tartaric Acid)	8.5 - 9.5g/l
pH:	3.60

WINE ANALYSIS

ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	2.2g/l
TITRATABLE ACIDITY: (as Tartaric Acid)	6.0g/l
pH:	3.57

The 2013 Marlborough Growing Season

Marlborough's weather for the 2013 growing season will be remembered as being a return to warmer conditions when compared to 2012. With the exception of January's rainfall, which was only slightly above normal, the season was typified by less rain than usual. Aside from April, each month was sunnier than normal - February in particular. Harvest itself began a little slower than usual, before a big effort by both the harvesting and winery teams ensured the bumper harvest was finally brought in. Both the fruit condition and flavours of the 2013 harvest are excellent, ensuring a very happy winemaking team.

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

Clonally, this Pinot Noir is a mix of 10/5, UCD5, UCD6 and an array of 'Dijon' clones including 777, 667, 114 and 115. These are grown on a mixture of rootstocks matched to the various soil substrates.

Winemaking Details

The grapes were harvested from the 5th until the 20th of April 2013. After harvest the grapes were

de-stemmed then cold soaked for three to five days prior to fermentation. Fermentation was carried out in a combination of open-top and closed-top fermenters. This wine was predominately wild fermented, allowing for the unique terrior to shine through. The wine was then drained off skins to barrel and underwent malolactic fermentation. At the end of fermentation the wine was left in barrels to mature.

Oak Regime

This wine was barrel matured in barriques, the majority of which came from a number of selected French and Hungarian coopers. The winemaker has selected fine-grained barrels of various ages, made from three-year seasoned wood, to give the wine structure and flavour.

Aroma and Palate

This wine has a deep, ruby red hue and a fragrant bouquet of strawberry, blackberry and dark cherry overlaid with integrated oak spice. The palate shows ripe, dark berry fruit and cherry flavours with lingering fruit sweetness. Tannins are soft and supple, making the wine immediately approachable.

Cellaring and Food Matching

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



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, presents single vineyard wines with more intense fruit flavours and greater complexity.