

STONELEIGH™

MARLBOROUGH

MARLBOROUGH SAUVIGNON BLANC 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

The 2015 Marlborough Sauvignon Blanc is light straw in colour with subtle green highlights. It displays lifted tropical fruit aromatics, with passionfruit, grapefruit and citrus blossom characters. This follows through to the palate that presents ripe tropical fruit, melon and stone fruit flavours with a complex minerality that is balanced by a tight, fresh acidity. This is a vibrant and lively wine.

FOOD MATCHES

Serve slightly chilled on its own or with delicate white meat or seafood dishes.

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

The grapes were harvested from 25th March through until the 4th April 2015. Most of the grapes harvested were crushed to bag presses. The juice was drained and pressed from the skins to minimise excessive phenolic extraction. After settling to remove solids, the bright clear juice was racked to ferment. The juice was fermented slowly using selected aromatic yeast at cool temperatures to retain the very distinctive regional and varietal characters.

IDEAL DRINKING WINDOW

This wine is best enjoyed whilst it is young and exuberant.

WINE ANALYSIS

Alcohol: 13.2% v/v
Residual Sugar: 4.7g/l
Titrateable Acidity: 7.2g/l
pH: 3.17

Enjoy Stoneleigh Responsibly