

STONELEIGH™

— MARLBOROUGH —

MARLBOROUGH PINOT NOIR ROSÉ 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

This wine displays an abundance of strawberries, ripe red cherry and raspberry aromas which lead to a palate laced with strawberry, dark red cherries and cranberry flavours. The palate is intense and elegant complemented by a refreshing, textural dry finish.

FOOD MATCHES

The Stoneleigh Rosé will be a perfect match with seafood, raw and lightly cooked shellfish and grilled fish or accompanying mezze platters. Perfect for a lazy sunny afternoon.

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 machine harvested on one day. The fruit was crushed directly to a bag press where we managed to extract just enough colour for this delicate fruit driven style of wine. The must was then gently pressed and the juice settled for 24 hours. The clean juice was racked and fermented at cool temperatures using aromatic yeast to retain the varietal essence of the Pinot Noir grape.

IDEAL DRINKING WINDOW

2 Best enjoyed within two to three years of vintage to capture the freshness of the fruit characters.

WINE ANALYSIS

Alcohol: 13.2% v/v
Residual Sugar: 2.6g/l
Titrateable Acidity: 5.5g/l
pH: 3.54