

STONELEIGH™

— MARLBOROUGH —

MARLBOROUGH PINOT GRIS 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

On the nose, this 2015 Stoneleigh Marlborough Pinot Gris wine displays ripe Nashi pear and stone fruit notes with subtle spicy notes. The palate has intense stone fruit flavours and a warm rich textural weight on the finish.

FOOD MATCHES

Serve slightly chilled on its own or with delicate white meat, pasta or seafood dishes. This is an excellent aperitif.

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

Once a desired concentration was reached and just before berry shrivel had begun, the grapes were harvested. All the grapes were crushed to a bag press and the juice was drained and pressed from skins to minimise excessive phenolic extraction, before it was settled to remove solids. The pressings portion from this fruit has been hyper-oxidised to remove colour and phenolics, clarified and added back to the free run juice. The juice was then fermented slowly using selected aromatic yeast at cool temperatures to retain the very distinctive regional and varietal characters.

IDEAL DRINKING WINDOW

2 Enjoy young or cellar over the next two years if bottle development characters are desired.

WINE ANALYSIS

Alcohol: 13.9% v/v
Residual Sugar: 7.4g/l
Titrateable Acidity: 5.3g/l
pH: 3.53