

STONELEIGH™

MARLBOROUGH

MARLBOROUGH CHARDONNAY 2014

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 wine is straw lemon in colour. Nectarine and white-fleshed peach and cream aromas are coupled with toasty oak notes. There are also nuances of roasted nut and subtle jersey caramel notes with an underlying chalky minerality. The palate is well structured, and well-integrated with a layering of oak complexity. The palate shows textural weight and balance with a soft, creamy finish.

FOOD MATCHES

Serve lightly chilled on its own or as an accompaniment to a wide range of dishes including white meat, poultry, pasta and fresh seafood.

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 from 27th March through until 5th April 2014 at the peak of flavour intensity. Only the first cut or 'cuvée' was used for both the barrel-fermented component and the stainless steel component. About 95% percent of the wine went through malolactic fermentation to lower the acidity and add some textural creaminess. The wine was lees-stirred for up to eight months, and blended based on palate freshness and softness.

76% of the wine was matured in fine-grained French and Hungarian oak barriques and large format oak, with the balance matured in stainless steel. 10% New French oak was used for this wine.

IDEAL DRINKING WINDOW

3 Best enjoyed young to capture its vibrant fruit expression, or cellar for up to three years from release.

WINE ANALYSIS

Alcohol: 13.7% v/v
Residual Sugar: 2.1g/l
Titrateable Acidity: 6.0g/l
pH: 3.43