

STONELEIGH

Latitude

MARLBOROUGH PINOT NOIR ROSÉ 2015

TASTING NOTES

Made from grapes sourced from the 'Golden Mile', a strip of land covered with ancient sunstones and highly regarded for its outstanding grape-growing conditions. The resulting wines are aromatically lifted and riper in spectrum, a result of higher concentration of the stones in the area and the effect these have on the vines.



AROMA AND PALATE

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

FOOD MATCHES

A lovely wine for an apéritif or enjoy with a platter of fresh shellfish.

VINEYARD INFORMATION

Grapes for Stoneleigh Latitude are sourced from an area known locally as 'the Golden Mile'. Here, the concentration of sunstones is higher than in other areas of northern Wairau Valley. This results in grapes with more concentrated flavours.

OAK REGIME

A component of this wine was fermented in a large, aged wooden oak cove, not to impart oak flavour but to add texture and weight to the wine.

WINEMAKING DETAILS

The grapes for this wine were machine harvested on the 11th of March when the fruit had reached peak flavour intensity, while maintaining the crisp fresh acidity we desire in Rosé. 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 then racked and fermented at cool temperatures using aromatic yeast to retain the varietal essence of the Pinot Noir grape. A large format French oak cove was used to ferment the Rosé which added some subtle oak nuances, depth, weight and character to this full bodied wine.

IDEAL DRINKING WINDOW

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

WINE ANALYSIS

Alcohol: 13.2% v/v
Residual Sugar: 3.9g/l
Titrateable Acidity: 5.6 g/l
pH: 3.55

