

STONELEIGH

Latitude

MARLBOROUGH SAUVIGNON BLANC 2015

TASTING NOTES

Made from grapes sourced from the 'Golden Mile', a strip of land in Marlborough 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 Sauvignon Blanc exhibits aromas of tropical fruit, fresh pineapple and passionfruit with underlying citrus notes, which follow through to a palate of tropical fruit and grapefruit zest. This wine has natural weight and concentration and finishes with a flinty, wet stone minerality.

FOOD MATCHES

Best served lightly chilled, it is a fantastic kiwi BBQ wine that could also be enjoyed with warm chicken salad 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.

OAK REGIME

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

WINEMAKING DETAILS

Grapes from different blocks were harvested and crushed to bag presses before being drained and pressed from the skins to minimise excessive phenolic extraction. After settling to remove solids, the juice was racked to ferment. The different small parcels of juice were then inoculated with selected aromatic yeasts. Ferments were maintained at low temperatures to retain the aromatic qualities of the fruit.

IDEAL DRINKING WINDOW



This wine is best enjoyed young and youthful.

WINE ANALYSIS

Alcohol: 13.4% v/v
Residual Sugar: 4.2 g/l
Titrateable Acidity: 7.2 g/l
pH: 3.17

