

# STONELEIGH

## *Latitude*

### MARLBOROUGH PINOT NOIR 2014

#### 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

Smoky, spicy oak with black cherries and black forest berries on the nose leads into black doris plum, dark chocolate and berry fruit on the palate. The palate is rich and fleshy with soft supple tannins. A finely-structured and textural wine.

#### FOOD MATCHES

Best enjoyed with rich gamey flavours and succulent red meats such as duck confit or wild venison with warm goats cheese and roasted hazelnuts.

#### 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

26% new French oak was used, with the balance being a mixture of one year old and older predominantly French oak barrels.

#### WINEMAKING DETAILS

29% of the fruit was hand-picked with the balance machine-picked. Selected parcels of fruit were carefully destemmed into a mixture of open-top fermenters and were fermented separately. The fruit was gently handled for three to five days before natural wild fermentation started. Then gentle plunging took place to extract colour and flavour throughout the ferment. The ferments were then drained off the skins and sent to barrel for ten and a half months in a mixture of new and old French oak barrels where they underwent malolactic fermentation. Once complete, and the wine had matured, selected barrels were blended together to form this special blend.

#### IDEAL DRINKING WINDOW

4 Will cellar well for up to four years.

#### WINE ANALYSIS

Alcohol: 13.4% v/v  
Residual Sugar: 2.3g/l  
Titrateable Acidity: 5.8 g/l  
pH: 3.56

