

STONELEIGH™

MARLBOROUGH

Latitude®

MARLBOROUGH PINOT GRIS 2015

TASTING NOTES

Stoneleigh Latitude is a range heralding from an area known as the 'Golden Mile'. Produced in New Zealand's Marlborough region, the Stoneleigh vineyards featured scattered stones left by a riverbed. The stones soak up the warmth of the sun's rays by day and radiate that heat to help ripen the wines by night. This natural phenomenon, coupled with the free-draining stony soils inspires a distinctively crisp, fresh and elegant wine.



AROMA AND PALATE

This Stoneleigh Marlborough Pinot Gris displays fresh aromatics, with ripe Nashi pear and white fleshed nectarine coupled with tropical honeydew melon. These flavours follow through to the palate which is rich and warm, with spicy floral highlights and subtle tropical notes, and a fresh weighty finish.

FOOD MATCHES

Serve lightly chilled on its own or with delicate white meat, sumptuous Caesar salad or light seafood dishes. This wine is perfect for summer appetisers.

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

No oak was used in the production of this wine.

WINEMAKING DETAILS

Fruit from the Squire vineyard was harvested on the 30th March 2015 when the fruit had reached its full flavour potential. This fruit was processed cool, de-stemmed and bag pressed with the juice being cold settled and the clear juice racked off solids to ferment. The hard pressed fraction was oxidised, to remove colour, and settled with the clear juice being racked together with the free run portion into ferment. Ferments were inoculated with selected aromatic yeast strains and fermented cool to retain the fruit aromas. Wines were held on yeast lees to preserve freshness and add textural weight to the wine.

IDEAL DRINKING WINDOW

2-3

Enjoyed young, or cellar for up to two-to-three years.

WINE ANALYSIS

Alcohol: 14.2% v/v
Residual Sugar: 8.6g/l
Titrateable Acidity: 5.1g/l
pH: 3.56

Enjoy Stoneleigh Responsibly