

STONELEIGH™
— MARLBOROUGH —
Rapaura Series



MARLBOROUGH CHARDONNAY 2014

“Each year the Stoneleigh vineyards produce stunning Chardonnay fruit which develops a huge range of different flavours, supported by a well-balanced palate. 2014 has again proved to be no exception. Another classic Marlborough Chardonnay.”

— Jamie Marfell, Winemaker

TASTING NOTES

This single vineyard range takes the best elements of Stoneleigh and adds in a number of extra dimensions resulting in refined, premium quality wines with more complexity which deliver the most intense expression of Marlborough. This range takes its name from the distinctive stony soils on which the Stoneleigh vineyards are located.

AROMA AND PALATE

This wine shows a complex array of aromas. As well as peach and stone fruit aromas, subtle melon, citrus peel and tropical fruit notes are coupled with charrty toasty oak characters. This wine is supported by a full palate which leads to a creamy, rich mouthfeel with layers of complexity.

FOOD MATCHING

Serve slightly chilled on its own, or it's fabulous with grilled crayfish coated with a simple lime butter sauce.

2014 GROWING SEASON

The 2014 season will be remembered as being a warm and early season that delivered bountiful crops. It was a season of two halves, with the first half being very warm, promoting early bud burst and flowering. This led to crops with larger than average bunches as well as high bunch numbers.

SOIL TYPE

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. These soils tend to be low in nutrients and have poor waterholding capacity. A key feature is the prevalence of smooth sunstones that reflect the sun's heat onto the grapes, and enhance ripening.

WINEMAKING DETAILS

Grapes for this wine were machine harvested at the peak of flavour intensity, and bag pressed to remove the juice from the skins as quickly and gently as possible to avoid excessive phenolic extraction from the skins. Only the first cut, or free run juice was used for barrel fermentation. We inoculated this juice with various yeast strains. Barrels were lees stirred for up to six months to add palate weight and complexity.

OAK REGIME

This wine was fermented in 100% tight grained French oak barrels from a number of selected coopers, of which about 34% is new wood, about 53% in one year old wood, and the balance in older wood.

IDEAL DRINKING WINDOW

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This wine is best enjoyed whilst it is young and exuberant, or could be cellared over the next three years.

WINE ANALYSIS

Alcohol:	14.6% v/v
Residual Sugar:	1.6g/l
Titratable Acidity:	5.7g/l
pH:	3.61

Enjoy Stoneleigh Wines Responsibly

Rapaura