

# STONELEIGH™

MARLBOROUGH

## MARLBOROUGH MERLOT 2014

### TASTING NOTES

The Stoneleigh range consists of distinctive, elegant, fruit forward Marlborough wines that reflect the unique terroir of our stone-studded vineyards. Started by nature and finished by the talents of the Stoneleigh winemakers, our philosophy of minimum intervention in the winery ensures that the vibrant flavours of Stoneleigh are captured in each and every bottle.



#### AROMA AND PALATE

The wine has a dark plummy hue, and is fragrant with aromas of plums and black cherries. The toasty oak provides subtle savoury notes that are well integrated with the fruit. The palate is rich with dark berry fruit flavours and fleshy, textural weight.

#### FOOD MATCHES

Best enjoyed as an accompaniment to succulent red meat dishes such as spring lamb, game and roast beef served with dark sauces.

#### VINEYARD INFORMATION

Stoneleigh vineyards are located on the northern side of the Wairau Valley in an ancient riverbed. Over thousands of years, stones of all sizes were deposited by the Wairau River. Today our vines are planted among these stones, which we call sunstones. It is these sunstones and the unique stony riverbed soil structure, that are renowned for delivering Stoneleigh wines their quality and flavour.

#### WINEMAKING DETAILS

The grapes were machine-harvested during mid to late April, once the flavour potential was maximised. The grapes were destemmed into a number of small open top fermenters. The must was inoculated immediately with selected yeast strains and fermented dry with temperatures peaking at around 30°C. The wine was drained to mostly French oak barriques of different ages and coopers. Malolactic fermentation was carried out in barrel and after several months of maturation the winemaker blended the two vineyard sites, different coopers and oak ages to craft this Stoneleigh Merlot.

#### IDEAL DRINKING WINDOW

4 This wine may be enjoyed now, but will continue to develop with careful cellaring for up to four years.

#### WINE ANALYSIS

Alcohol:	13.3% v/v
Residual Sugar:	2.2g/l
Titrateable Acidity:	6.3g/l
pH:	3.39