

STONELEIGH™

MARLBOROUGH

PINOT NOIR 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

This wine has a deep, ruby red hue and a fragrant bouquet of strawberry, plums, blackberry and dark cherry overlaid with integrated oak spice and marzipan. The palate shows ripe, dark berry fruit and cherry flavours with persistent fruit sweetness. Tannins are soft and supple, making the wine immediately approachable.

FOOD MATCHES

Best enjoyed with succulent red meat dishes, such as spring lamb, duck, veal or game. Dishes featuring mushrooms or red berry fruits will also complement this Pinot Noir beautifully.

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 harvested over a period from 14th March until 12th April 2014. After harvest, the grapes were destemmed then left at ambient temperature for three to five days to allow fermentation to start. Fermentation was carried out in a combination of open-top and closed-top fermenters. The wine was then drained off skins and placed into barrels where it underwent malolactic fermentation. Following this fermentation the wine was left to mature in barrel.

IDEAL DRINKING WINDOW

5 Designed for immediate enjoyment but will reward patient cellaring of up to five years

WINE ANALYSIS

| | |
|----------------------|-----------|
| Alcohol: | 14.0% v/v |
| Residual Sugar: | 2.3g/l |
| Titrateable Acidity: | 5.9g/l |
| pH: | 3.55 |