

STONELEIGH™
— MARLBOROUGH —
Rapaura Series



Enjoy Stoneleigh Wines Responsibly

MARLBOROUGH CHARDONNAY 2015

“The 2015 vintage produced a wine with beautifully intense flavour concentration. The Rapaura Series Chardonnay is a stunning wine with the aroma and flavour literally jumping out of the glass.”

— 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 including peach and stone fruit, subtle melon, citrus peel and tropical fruit notes coupled with charrty toasty oak and brioche characters. It is supported by a full palate which leads to a sweet, creamy, rich mouthfeel with layers of complexity.

FOOD MATCHING

Serve slightly chilled on its own or with the freshest white fish or shellfish you can get. Fabulous with grilled crayfish coated with a simple lime butter sauce, smoked salmon bruschetta, pesto chicken as well as garlic shrimp.

2014 GROWING SEASON

The 2015 season was a very dry season. The beginning of the growing season recorded mainly average temperatures before summer turned on the heat. Above average temperatures lasted from mid-December until the second week of February. There was only a short period of respite before both March and April delivered above average temperatures

as well during ripening and harvest. With the crops all at moderate levels thanks to the average temperatures over the flowering period, we enjoyed a very compact harvest.

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. Clonal/Rootstock Selection
The Chardonnay clone used for this wine are Clone 95 on Schwarzman rootstock.

WINEMAKING DETAILS

Grapes for this wine were machine harvested on the 30th March 2015 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 and 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 17% is new wood, about 67% in one year old wood and the balance in older wood.

IDEAL DRINKING WINDOW

3

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

WINE ANALYSIS

Alcohol:	13.6% v/v
Residual Sugar:	1.8g/l
Titrateable Acidity:	5.4g/l
pH:	3.51

Rapaura