

STONELEIGH™
—MARLBOROUGH—
Rapaura Series



Enjoy Stoneleigh Wines Responsibly

MARLBOROUGH PINOT GRIS 2015

“All of the Pinot Gris that came into the winery in 2015 was in fabulous condition. The Rapaura Series Pinot Gris was particularly good and is a really enjoyable wine.”

— 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

The wine has rich straw colours with yellow highlights. The nose is warm and rich with aromas of poached pears, apple strudel and guava, which leads to a palate complemented by honeyed pears and some rich spicy notes. The palate is full bodied and rich with long, luscious flavours finishing with a lasting textural complexity.

FOOD MATCHING

Serve slightly chilled on its own or with delicate white meat or seafood dishes.

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 Pinot Gris Clone is mass selected on a mix of rootstock with 101-14 being the favourite.

WINEMAKING DETAILS

The grapes were harvested from the Stoneleigh Vineyard on the 30th March 2015, once a desired concentration was reached and just as the berries started to shrivel. The grapes were then destemmed and crushed to a bag press. The juice was drained and pressed from the skins to minimise excessive phenolic extraction and later settled to remove solids. The hard press fraction was oxidised, to remove colour, and the clear juice racked to ferment. Fermentation was slow, using selected aromatic

yeast at cool temperatures to retain the very distinctive regional and varietal characters.

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

2

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

WINE ANALYSIS

Alcohol:	14.2% v/v
Residual Sugar:	13.1g/l
Titrateable Acidity:	4.8g/l
pH:	3.581

Rapaura