

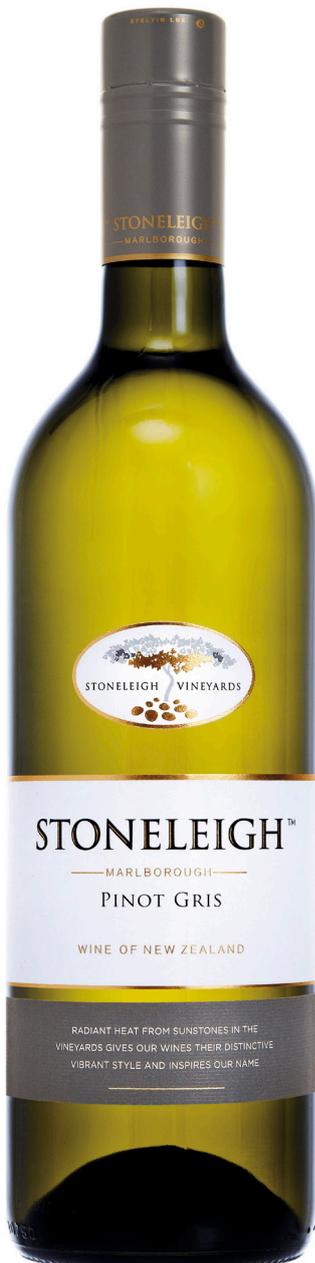
STONELEIGH™

— MARLBOROUGH —

MARLBOROUGH PINOT GRIS 2016

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 displays ripe Nashi pear and stone fruit notes with subtle spicy notes. The palate has intense stone fruit flavours and a warm rich textural weight on the finish.

FOOD MATCHES

Serve slightly chilled on its own or with delicate white meat, pasta or seafood dishes. This is an excellent apéritif.

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.

The main clones are Mass selected Pinot Gris, GM239 and GM 110 on SO4, Couderc 3309 and 5C rootstock. The fruit for this wine comes from three blocks, harvested between 29th March and 21st April 2016. Vine Age: 12- 16 years old
Pruning Regime: VSP with 3 and 4 canes laid down and spur pruned.

WINEMAKING DETAILS

Once a desired concentration was reached and just before berry shrivel had begun, the grapes were harvested. All the grapes were crushed to a bag press and the juice was drained and pressed from skins to minimise excessive phenolic extraction, before it was settled to remove solids. The pressings portion from this fruit was hyper-oxidised to remove colour and phenolics, clarified then added back to the free run juice. The juice was then fermented slowly using selected aromatic yeast at cool temperatures to retain the very distinctive regional and varietal characters.

IDEAL DRINKING WINDOW

2

This wine is best enjoyed young or could be cellared over the next two years if bottle development characters are desired.

WINE ANALYSIS

Alcohol: 14.0% v/v
Residual Sugar: 12.0 g/l
Titrateable Acidity: 5.4 g/l
pH: 3.54