

# STONELEIGH

## *Latitude*

### STONELEIGH LATITUDE PINOT NOIR 2015

#### TASTING NOTES

Made from grapes sourced from the 'Golden Mile', a strip of land covered with ancient sunstones and highly regarded for its outstanding grape-growing conditions. The resulting wines are aromatically lifted and riper in spectrum, a result of higher concentration of the stones in the area and the effect these have on the vines.



#### AROMA AND PALATE

This complex multi-layered wine initially shows lifted floral and vanilla aromas. Then spicy oak with black cherries and black forest berries on the nose leads into black doris plum, dark chocolate, liquorice and berryfruit on the palate. The palate is rich and fleshy with soft supple tannins. This is a finely structured and textural wine.

#### FOOD MATCHES

This wine would be best enjoyed with rich gamey flavours and succulent red meats such as duck confit or wild venison with warm goats cheese and roasted hazelnuts.

#### VINEYARD INFORMATION

Grapes for Stoneleigh Latitude are sourced from an area known locally as 'the Golden Mile'. Here, the concentration of sunstones is higher than in other areas of northern Wairau Valley. This results in grapes with more concentrated flavours.

Clonal/Rootstock Selection  
The Pinot Noir clones used for this wine are 41% clone 777, 13% clone 667 and balance is UCD5 on a mix of Riparia Gloire, Couderc 3309 and 5C rootstock.  
The vines are between 7 and 20 years old and are 2 cane VSP and Spur pruned.

#### GROWING SEASON

2015 was a very dry season. With the crops all at moderate levels thanks to the average temperatures over the flowering period, we enjoyed a very compact harvest. The first fruit was harvested on 2nd March for sparkling wine and the last fruit on the 12th of April.

#### WINEMAKING DETAILS

29% of the fruit was hand picked with the balance machine picked. Selected parcels of fruit were carefully destemmed into open-top fermenters and were fermented separately. The fruit was gently handled for three-five days before natural wild fermentation started. Gentle plunging took place to extract colour and flavour throughout the ferment. The ferments were then drained off skins and sent to barrel for ten and a half months in a mixture of new and old French oak barriques where they underwent malolactic fermentation. Once ferment was complete and the wine had matured, selected barrels were blended together to form this special blend.

#### OAK REGIME

30% New French oak with the balance being a mixture of one year old and older predominantly French oak barriques.

#### WINE ANALYSIS

Alcohol: 14.2 % v/v  
Residual Sugar: 2.9 g/l  
Titrateable Acidity: 5.7 g/l  
pH: 3.55

#### IDEAL DRINKING WINDOW



Best enjoyed young but could be cellared over the next five years.