

STONELEIGH

Latitude

STONELEIGH LATITUDE CHARDONNAY 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 wine exhibits ripe stone fruit aromas with delightful complex characters of flint and smokiness on the nose. This flows through to a rich and creamy palate with ripe peach, caramel and notes of brioche, supported by toasty oak.

FOOD MATCHES

Serve lightly chilled on its own or as an accompaniment to a wide range of succulent and rich dishes including white meat, poultry, pasta and fresh seafood.

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 Chardonnay clones used for this wine are 78% Clone 15 and 22% Clone 95 on a mix of Riparia Gloire and Schwarzman rootstock. The vines are 16 years old and are 3 cane VSP pruned.

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.

WINEMAKING DETAILS

Grapes for this wine were machine harvested on the 30th March 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. We inoculated this juice with various yeast strains then barrels were lees stirred for up to 8 months to add palate weight and complexity.

OAK REGIME

100% barrel fermented in a selection of fine-grained French and Hungarian oak, of which 22% is new, about 14% one year old wood and the balance in older more neutral oak.

WINE ANALYSIS

Alcohol: 13.8 % v/v
Residual Sugar: 1.5 g/l
Titrateable Acidity: 5.9 g/l
pH: 3.56

IDEAL DRINKING WINDOW

5

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