

# STONELEIGH

## *Latitude*

### STONELEIGH LATITUDE MERLOT 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 has lifted aromas of blackberries and plums with overlying spicy, savoury and toasty notes from barrel maturation. It is full flavoured, with a soft tannins structure and flavours of dark berries and leather.

#### FOOD MATCHES

This Merlot will go well with roast chicken, richly sauced casseroles, mushrooms and Italian cuisine.

#### 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  
Clone 481 Merlot grown on 3309 Couderc rootstock. This vineyard was planted in 2001 and 2002 and is 2-cane VSP 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

The fruit for this wine was harvested in late March and early April 2015. It was destemmed and left to soak until we had a natural pre-ferment happening. The wine was allowed to go through wild ferment and the ferment lasted 10 days. The wine was left on skins for another 10 days to develop fullness of structure and softness of tannins and was then drained off skins and matured in 225L oak barrels.

#### OAK REGIME

100% Barrel matured in a selection of fine-grained French and Hungarian oak, of which 30% was new, 34% one year old and the balance in older more neutral oak.

#### WINE ANALYSIS

Alcohol: 14.1 % v/v  
Residual Sugar: 2.7 g/l  
Titratable Acidity: 5.4 g/l  
pH: 3.57

#### IDEAL DRINKING WINDOW



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

