

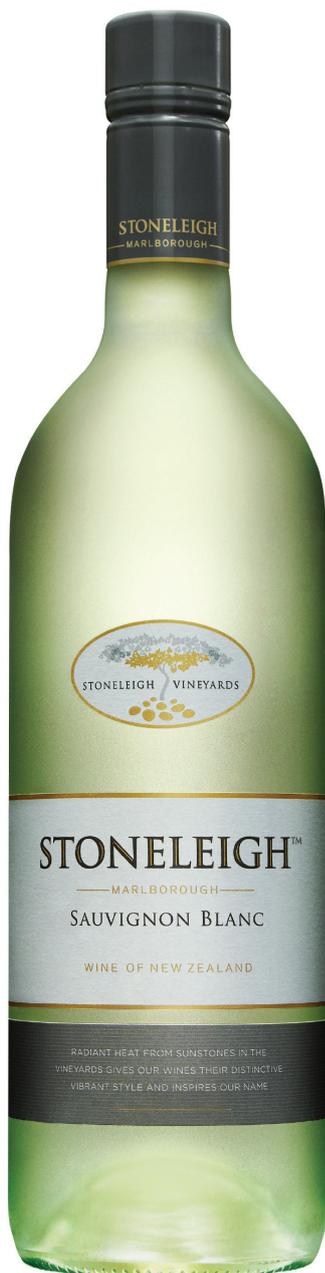
STONELEIGH™

— MARLBOROUGH —

MARLBOROUGH SAUVIGNON BLANC 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 lifted grapefruit, passionfruit, and tropical fruit aromas. This follows through to the palate with ripe stonefruit and citrus flavours and a complex minerality, balanced by a tight, fresh acidity. This is a beautifully balanced wine.

FOOD MATCHES

This wine is best enjoyed whilst it is young and exuberant. Serve lightly chilled on its own as an aperitif or match with delicate seafood, white meat dishes, and fresh summer salads.

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.

WINEMAKING DETAILS

Fruit for this wine was harvested from 25th March through to 25th April 2016. Fruit was destemmed and crushed to bag presses with the juice being drained quickly to avoid phenolic pick-up from the skins. The juice was then clarified and inoculated with selected aromatic yeast strains and fermented at low temperatures to retain the aromatic the distinctive regional and varietal characters.

IDEAL DRINKING WINDOW

A classic Marlborough Sauvignon, this wine displays immediate drinkability with vibrant and pungent fruit aromas, although its tight structure allows for careful cellaring, will reward with further complexity and development for the next 2-4 years.

2-4

WINE ANALYSIS

Alcohol: 13.0% v/v
Residual Sugar: 4.7 g/l
Titrateable Acidity: 7.0 g/l
pH: 3.26

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Enjoy Stoneleigh Wines Responsibly