

STONELEIGH™

— MARLBOROUGH —

Wild Valley™

MARLBOROUGH SAUVIGNON BLANC 2016

TASTING NOTES

The ultimate expression of our minimal-intervention winemaking philosophy, Stoneleigh Wild Valley is crafted using fruit picked at optimum ripeness and is wild fermented by the micro-flora that occurs naturally in the Rapaura environment.



AROMA AND PALATE

Exhibiting the distinctive grapefruit and white peach aromas with hints of nectarine. The palate is rich and textural with a generous mouthfeel that balances out the acidity, creating a generous wine that is distinctively Marlborough.

FOOD MATCHES

Layers of texture and flavour make this an ideal wine for pairing with a wide range of dishes. Try with oily fish such as salmon topped with citrus flavours, or chicken and asparagus risotto.

VINEYARD AND 2016 GROWING SEASON

Grapes were sourced from the Stoneleigh vineyards located on the gravelly soils in the Rapaura sub-region of Marlborough.

The 2016 Marlborough Growing Season Growing Season Climate Data (Oct-Apr) (Marlborough Averages)

Growing Degree Days: 1349
Rainfall: 186 mm
Mean Max Temp: 21.8° C
Mean Min Temp: 10.9° C

Our Marlborough vineyards had another warmer and drier season compared to the usual. Average December and January maximums of 28.1 and 25 °C respectively assisted with ensuring crop levels were at their optimum. Although dry, a well-timed rainfall in January allowed the vines to maintain ideal canopy health and continued fruit development. Cooler February nights ensured that acid levels helped the expression of vibrancy and full fruit flavour in the wines.

Our favourable season resulted in a Harvest period which was warmer and drier (excepting one event in March) than average.

WINEMAKING DETAILS

After harvesting, grapes were bag pressed and the juice was left at room temperature until fermentation began naturally after a few days. Fermentation continued for around 30 – 60 days.

Around 42% of this wine was fermented in old oak barrels which encourages fermentation, and adds a textural element to the wine.

IDEAL DRINKING WINDOW

2 2016 – 2019, this wine is best enjoyed young and exuberant.

WINE ANALYSIS

Alcohol: 13.2% v/v
Residual Sugar: 4.8 g/l
Titratable Acidity: 6.3 g/l
pH: 3.4

Wild