

STONELEIGH

Latitude

MARLBOROUGH PINOT GRIS 2016

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 displays fresh aromatics of fresh Nashi pear and white fleshed nectarine coupled with honeydew melon and aniseed. These flavours follow through to the palate which is rich and warm, with spicy highlights and subtle tropical notes, and a fresh weighty finish.

FOOD MATCHES

Serve lightly chilled on its own or with delicate white meat, sumptuous Caesar salad or light seafood dishes. This wine is perfect for summer appetisers.

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.

Clones for this Pinot Gris are mostly mass selected on 5C rootstock. The pruning regime is lying down two canes on VSP trellising system. The vines are between 12 and 17 years old. The fruit was all brought in on the 13th April 2016 for this wine and came in at 23.5 Brix.

OAK REGIME

16% of this wine was fermented in old oak cveves to add texture to the mid palate, but no oak flavour.

WINEMAKING DETAILS

Fruit from the Squire vineyard was harvested on the 13th April 2016 when the fruit had reached its full flavour potential. This fruit was processed cool, destemmed and bag pressed with the juice being cold settled and the clear juice racked off solids to ferment. The hard pressed fraction was oxidised, to remove colour, and settled with the clear juice being racked together with the free run portion into ferment. Ferments were inoculated with selected aromatic yeast stains and fermented cool to retain the fruit aromas. Wines were held on yeast lees to preserve freshness and add textural weight to the wine.

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

Source:

Niwa Clinfo database and Marlborough Research Centre online Weather data.

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.

The plentiful crops provided by Mother Nature this year were brought back to moderate levels using various means. This harvest showed some separation between the first sparkling fruit picked on 2nd March, and the beginning of table wine harvest on 29th March. The last fruit was harvested on the 29th of April.

IDEAL DRINKING WINDOW

2 This wine is best enjoyed young while fresh and vibrant, or could be cellared over the next 2-3 years.

WINE ANALYSIS

Alcohol:	14.6% v/v
Residual Sugar:	7.7 g/L
Titrateable Acidity:	5.1 g/L
pH:	3.60