

STONELEIGH™

— MARLBOROUGH —

STONELEIGH MARLBOROUGH CHARDONNAY 2015

TASTING NOTES

The winemaker has harvested the fruit at peak intensity looking for both fresh and ripe fruit properties. By minimising winemaking intervention, the wine is able to express perfectly its unique origin.

Stoneleigh Chardonnay displays aromatic intensity with peach and nectarine aromatics in balance with toasty barrel nuances. The palate shows textural weight, balancing fruit with the creaminess of barrel fermentation, malolactic fermentation and lees aging.



AROMA AND PALATE

The wine is lemon straw in colour. There are Nectarine, white fleshed peaches, citrus peel and cream aromas coupled with smoky toasty oak notes. There are also nuances of vanilla and a chalky minerality. The palate is well-structured, and well-integrated showing lovely peach, citrus and caramel flavours with oak complexity. The palate shows textural weight and balance with a soft, creamy finish.

ENJOY WITH

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

VINEYARD AND GROWING SEASON

The Stoneleigh vineyard sites are located on the northern side of the Wairau valley in close proximity to the mighty Wairau river. Often referred to as the 'Rapaura Series' of soils, they are characterised as young soils, based on river silts and stones. They tend to be low in nutrients and have poor water-holding capacity. A key feature is the preponderance of smooth sunstones that reflect the sun's heat onto the grapes, enhancing ripening. The majority of the vines are 20 years old. There was a mix of 3 and 4 cane pruned grape vines on VSP trellis system.

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 to 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 at the peak of flavour intensity between the 27th March to 2nd April 2015, 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 this wine with 50% fermented in old French oak barrels. The yeast that is naturally found in the vineyard was used to ferment this wine, showing true terroir characters.

IDEAL DRINKING WINDOW

3 This wine is best enjoyed while it is young to capture its vibrant fruit expression, but can also be successfully cellared for three years from release.

WINE ANALYSIS

Alcohol: 13.6 % v/v
Residual Sugar: 1.9 g/l
Titrateable Acidity: 5.3 g/l
pH: 3.59