

STONELEIGH™

MARLBOROUGH

MARLBOROUGH PINOT NOIR 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

The wine shows bright red cherry aromas, with smoky, flinty notes. The palate opens to a medley of red fruits; cherry, redcurrant, raspberry, structured by soft, silky tannins and finishing with hints of fresh tobacco.

FOOD MATCHES

This wine would be ideal with leaner meats such as game, veal or turkey, with sweet roasted vegetables such as pumpkin and carrots. Slow cooked dishes such as casseroles and braises with hints of spice would be another great match as would creamy or mild cheeses.

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

The fruit was harvested between 20th March through until the 15th April 2016 once ideal ripeness levels were reached. The fruit was destemmed and sorted then fermentation took place naturally in temperature controlled tanks with no added commercial yeast. Cap management was done using gentle plunging and pumpover to maximise colour and soft tannin extraction from skins without seed tannins. Fermentation peaks at 32° C which allows the best extraction of colour and tannin. The wine is then drained off skins and matured with fine grained French oak. This wine was matured with oak which allowed the palate to integrate fully before being blended to the ripe, fruity Stoneleigh Classic style that best represents this unique vineyard and region.

IDEAL DRINKING WINDOW

3-4 This wine is ready to drink now and will gently develop earthier, savoury truffle characters over the next 3-4 years.

WINE ANALYSIS

Alcohol: 13.5% v/v
Residual Sugar: 2.4 g/l
Titrateable Acidity: 5.4 g/l
pH: 3.6

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Enjoy Stoneleigh Wines Responsibly