

STONELEIGH

Latitude

MARLBOROUGH PINOT NOIR ROSE 2016

TASTING NOTES

Stoneleigh Latitude is a range heralding from an area known as the 'Golden Mile'. Produced in New Zealand's Marlborough region, the Stoneleigh vineyards featured scattered stones left by an ancient riverbed. The stones soak up the warmth of the sun's rays by day and radiate that heat to help ripen the grapes by night. This natural phenomenon, coupled with the free-draining stony soils, inspires a distinctively crisp, fresh and elegant wine.

The 'Golden Mile' refers to a strip of land covered with these stones that lines Rapaura Road in Marlborough. This area is highly regarded for its outstanding great grape-growing conditions. The resulting wines are aromatically lifted, as well as riper in spectrum, a result of a higher concentration of the stones in the area and the effect these have on the vines.



AROMA AND PALATE

This wine has a deep, ruby red hue and a fragrant bouquet of strawberry, melons and guava as well as a shortcake aroma. The palate shows ripe, red berry fruit and strawberries with lingering fruit sweetness. The palate is delightfully textural, making the wine immediately approachable.

FOOD MATCHES

This wine is best enjoyed with succulent red meat dishes, such as spring lamb, duck, veal or game. Dishes featuring mushrooms or red berry fruits will also complement this Pinot Noir Rosé beautifully.

VINEYARD INFORMATION

The Conders Forest 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. The stones heat up during the day to assist ripening, but cool nights retain acidity, freshness and fruit intensity in the grapes. For Stoneleigh Latitude Pinot Noir Rosé we used clones UCD 5 on Couderc 3309 rootstocks. On VSP pruning with 4 canes laid down. The vines are 20 years old.

WINEMAKING DETAILS

The grapes for this wine were machine harvested on the 31st March when the fruit had reached peak flavour intensity while maintaining that crisp fresh acidity you want in a rose. The fruit was crushed directly to a Bag press where we managed to extract just enough colour for this delicate fruit driven style of wine. The must was then gently pressed and the juice settled for 24 hours.

The clean juice was then racked and fermented at cool temperatures using aromatic yeast to retain the varietal essence of the Pinot Noir grape. 83% of this wine was fermented in large format French oak cuve. The cuve added some subtle oak nuances also added depth, weight and character to this full rose style.

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 29th March, and the beginning of table wine harvest on 29th March. The last fruit was harvested on the 29th of April.

IDEAL DRINKING WINDOW

5 This wine is designed for immediate enjoyment but will reward patient cellaring of up to five years.

WINE ANALYSIS

Alcohol: 13.1 % v/v
Residual Sugar: 4.9 g/L
Titrateable Acidity: 5.4 g/L
pH: 3.53