

STONELEIGH™
—MARLBOROUGH—
Rapaura Series



Enjoy Stoneleigh Wines Responsibly

MARLBOROUGH PINOT NOIR 2015

“This wine has developed into a spine tingling, perfumed, heady and delightful wine. It has been described as one of the best wines we have produced from the winery”.
– Jamie Marfell, Stoneleigh Winemaker

TASTING NOTES

This single vineyard range takes the best elements of Stoneleigh and adds in a number of extra dimensions resulting in refined, premium quality wines with more complexity which deliver the most intense expression of Marlborough. This range takes its name from the distinctive stony soils on which the Stoneleigh vineyards are located.

AROMA AND PALATE

The wine shows layers with initial perfumed vanilla notes that opens to have Black Doris plum and vibrant blackberry notes. Toasty oak also features. The palate is savoury, rich and warm and inviting with perfumed dark brooding fruit, blackberry and black doris plum flavours, with finely integrated charry oak. Layers of complexity coupled with finely textured silky tannins round off the palate.

FOOD MATCHING

With its distinctive dark berry fruit characters and sophisticated palate weight, this wine is the perfect match for flame grilled rib-eye steak served with a redcurrant jus, or a seared venison loin with wild mushrooms risotto.

2015 GROWING SEASON

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. The first fruit was harvested on 2nd March for sparkling wine and the last fruit on the 12th of April.

WINEMAKING DETAILS

The grapes were hand-harvested in small batches between the 14th to 20th March 2016 once the flavour potential was maximised. The grapes were destemmed into small fermenters and cold soaked for up to five days. Fermentation was carried out using all Natural or “Wild” yeast. The wine was drained to fine grained oak and matured for ten months. Malolactic fermentation was carried out in barrel. The winemaker then blended the clonal material, different coopers, oak ages and forests to achieve the Single Vineyard Stoneleigh Rapaura Series Pinot Noir style.

VINEYARD AND SOIL TYPE

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. These soils tend to be low in nutrients and have poor waterholding capacity. A key feature is the prevalence of smooth sunstones that reflect the sun’s heat onto the grapes, and enhance ripening. For Stoneleigh Rapaura Series Pinot Noir we used mainly clone 777 as well as UCD 5 and 667 which were predominantly on Couderc 3309 rootstocks. The vines were trellised using spur pruning and VSP system with 2 canes laid down. The vines are 16 to 18 years old. the sun’s heat onto the grapes, and enhance ripening.

OAK REGIME

This wine was matured in 42% new French oak barrels and 44% one year old French oak barrels. The wines selected for this blend showed delightful charry highlights from the barrels used.

IDEAL DRINKING WINDOW



This wine is best enjoyed young but could be cellared over the next six years.

WINE ANALYSIS

Alcohol: 14.5 % v/v
Residual Sugar: 2.7 grams per Litre
Titratable Acidity: 5.6 grams per Litrel
pH: 3.51

Rapaura