

# STONELEIGH™

MARLBOROUGH

*Wild Valley™*

## MARLBOROUGH PINOT NOIR 2017

### TASTING NOTES

The ultimate expression of our minimal-intervention winemaking philosophy, Stoneleigh Wild Valley is crafted using fruit picked at optimum ripeness and is wild fermented by the micro-flora that occur naturally in the Rapaura environment.



#### AROMA AND PALATE

This aromatic wine greets you with smoky, spicy oak, dark fruit and hints of sweet young leather. The savoury character carries through to the palate supporting the blueberry, blackberry and black cherry fruit notes. The tannins are soft and silky, and there is a hint of warm vanilla on the finish.

#### FOOD MATCHES

This is a great match for a slow cooked beef cheeks served with creamy mash, or smoked pancetta stirred through a garlicky pasta. Hard cheeses such as parmesan or cheddar will be wonderful after dinner too.

#### VINEYARD AND 2015 GROWING SEASON

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.

#### WINEMAKING DETAILS

The fruit was harvested from March 22nd to April 12th 2016. The machine harvested grapes were crushed to small open top tanks, where the fermentation took place entirely naturally, using yeast occurring on the grape skins. The fermentation was monitored and the cap plunged daily to maintain an even temperature between 28-32C. After ferment the wine was left to macerate on skins for between 12-24 days, then pressed to oak barrels which were 51% French, 25% new or 1 year old, 75% 2 or more years old and all toasted to some degree. The wine matured in barrel for 9 months undergoing malolactic conversion, and then the blend was assembled.

#### IDEAL DRINKING WINDOW

**2-4** This wine is ready to drink upon release but will cellar well for 2-4 years, for a more savoury, aged character.

#### WINE ANALYSIS

Alcohol:	13.5 %v/v
Residual Sugar:	2.2 g/L
Titrateable Acidity:	5.69 g/L
pH:	3.55