

STONELEIGH™

—MARLBOROUGH—

Wild Valley™

STONELEIGH WILD VALLEY CHARDONNAY 2016

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 occurs naturally in the Rapaura environment.



AROMA AND PALATE

This wonderful wine greets you with white peach and guava fruits, overlaid with mealy, smokey spicy oak with hints of flint. The palate is soft, silky and full bodied with sweet tropical fruits, balanced with a savoury buttery after taste.

FOOD MATCHES

This is a great match with a slow cooked pork belly, served with creamy mash, and Asian slaw. It would also pair well with soft cheeses, such as Port Salut, Brie or an aged goats cheese.

VINEYARD AND 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.

The fruit for this wine was grown on our Squire Estate vineyard, located on Rapaura Road, known as the golden mile.

WINEMAKING DETAILS

The fruit was harvested on the April 8th 2016. The machine harvested grapes were crushed to bag presses and gently pressed into stainless tanks. The cloudy juice was allowed to wild ferment for a couple of brix before being pumped to barrel for ferment. The fermentation was monitored and barrels were topped on a regular basis, and stirred to stimulate the fermentation and integrate the oak. After 5 – 6 months of ferment, the wine was left to go through a malo, to naturally drop the wines acidity. The wine was fermented in 14% New wood and the balance in older 225lt barriques and 500lt puncheons. The wine matured in barrel for 9 months before being blended and lighter filtered for bottling.

IDEAL DRINKING WINDOW

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

WINE ANALYSIS

Alcohol: 13.8% v/v
Residual Sugar: 3.18 g/l
Titratable Acidity: 5.0 g/l
pH: 3.62