

STONELEIGH™
— MARLBOROUGH —
Rapaura Series



Enjoy Stoneleigh Wines Responsibly

STONELEIGH PINOT GRIS 2016

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

This rich straw coloured wine shows aromas of honey and meadow flowers, with hints of sweet hay and lime. The honeyed character shines through top the palate, joined by pear and papaya flavours, warm spice notes and a soft mealiness that adds complexity. The fruit sweetness lingers on the fresh, clean finish as does a touch of spice.

FOOD MATCHING

This wine will match well with rich paté and creamy sauces, due to its softer orchard fruit flavours. The hints of spice and sweetness will also be a wonderful partner for spicy or smoky food. Try serving with salmon Gravlax, Thai fishcakes or chicken tikka masala.

2014 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.

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.

WINEMAKING DETAILS

The fruit was harvested from just two selected blocks on our Stoneleigh vineyard, on April 13th 2016, when the fruit was at peak flavour ripeness. Machine harvester was used and the fruit was rapidly bag pressed to temperature controlled stainless steel tanks (92%). The juice was clarified and racked, then selected aromatic yeast was added and the slow ferment was maintained at 16C to retain the distinctive regional and varietal characters.

OAK REGIME

8% of the wine was fermented in French oak barrels.

IDEAL DRINKING WINDOW

2 This wine is made to be enjoyed from release, but may be cellared for up to two years while savoury, aged characters develop.

WINE ANALYSIS

Alcohol:	14.5% v/v
Residual Sugar:	14 g/L/l
Titrateable Acidity:	5.1 g/L
pH:	3.6