

# STONELEIGH

## *Latitude*

### STONELEIGH LATITUDE CHARDONNAY 2016

#### TASTING NOTES

Made from grapes sourced from the 'Golden Mile', a strip of land covered with ancient sunstones and highly regarded for its outstanding grape-growing conditions. The resulting wines are aromatically lifted and riper in spectrum, a result of higher concentration of the stones in the area and the effect these have on the vines.



#### AROMA AND PALATE

This wine shows aromas of ripe stone fruits as well as intriguing hints of toffee and smoke. The palate is opulent and weighty, with toasty caramel, pear and peach, and freshly baked sweet pastry. The concentration and length are superb, with a hint of vanilla on the finish.

#### FOOD MATCHES

This wine will be delicious paired with a rich seafood dish such as scallops with crispy pancetta and pea puree, a decadent lobster burger, or hearty fish pie. It will also work wonderfully with roast pork and apple sauce or a roast pumpkin risotto. White-rinded cheese such as brie and camembert will be a great match.

#### VINEYARD INFORMATION

Grapes for Stoneleigh Latitude are sourced from an area known locally as 'the Golden Mile'. Here, the concentration of sunstones is higher than in other areas of northern Wairau Valley. This results in grapes with more concentrated flavours. The fruit for this chardonnay was from clones 95, 15 and Mendoza.

#### 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 grapes for this wine were picked from April 3rd to April 9th 2016. The fruit was gently bag pressed and then lightly clarified before being put into oak barrels for fermentation. After fermentation, the wine was lees stirred during malolactic conversion over 10 months. The barrels were tasted and the chosen ones blended to present this rich, concentrated wine.

#### OAK REGIME

Barrels used were 97% French, 3% European, tight grained. The wood was 75% untoasted, with 25% having some level of toasting. 28% was new wood, 41% one year old, and the rest 2 or more years old.

#### WINE ANALYSIS

Alcohol	13.5% v/v
Residual sugar	2.1g/L
Titrateable acidity	5.3 g/L
pH	3.65

#### IDEAL DRINKING WINDOW

**2-4** This wine is ready to drink upon release but may be cellared for 2-4 years to develop savoury complexity.