

STONELEIGH™
— MARLBOROUGH —
Rapaura Series



Enjoy Stoneleigh Wines Responsibly

MARLBOROUGH SAUVIGNON BLANC 2017

"In recent years Stoneleigh Rapaura Series Sauvignon Blanc has excelled in wine competitions, which highlights just how special the terroir of this vineyard is. It was lovely to be able to taste these ferments each day during the vintage as they were always delicious."

— Jamie Marfell, Winemaker

TASTING NOTES

The unique terroir, where the Stoneleigh vineyards lie, defines the wine's independent qualities. Located on the northern side of the Wairau Valley, in close proximity to Marlborough's main river, the Wairau, the vignerons have located the vineyards on deep, infertile gravel beds covered in smooth 'sunstones'. These sunstones reflect the sun's heat during the day, assisting ripening, whilst cool nights maintain intense fruit flavours. These factors combine to produce a wine with its own unique 'place'.

The winemaker has harvested the fruit at peak intensity looking for both fresh and ripe fruit properties. With minimal winemaking intervention this wine is able to express its own unique qualities.

AROMA AND PALATE

This wine displays ripe grapefruit, white peach and passionfruit aromas. The citrus character continues on the palate with lime notes and hints of kiwifruit. The wine shows mouthwatering acidity, and a light minerality, and finishes with a pleasing fresh passionfruit note that lingers.

FOOD MATCHING

This wine will best show the above characters whilst it is young and exuberant. Serve lightly chilled on its own as an aperitif or match with delicate seafood like oysters or sole, white meat dishes accented with fresh herbs and lemon, and fresh summer salads with citrus vinaigrette. Tangy cheeses especially goats cheese are a great match.

GROWING SEASON

The 2017 Marlborough Growing Season Growing Season Climate Data (Oct-Apr) (Marlborough Averages)
Growing Degree Days: 1310
Rainfall: 433 mm
Mean Max Temp: 21.1° C
Mean Min Temp: 11.1° C
Source:
Niwa Clinfo database and Marlborough Research Centre online Weather data.

The 2017 season began with above average October and November rainfall. Above average temperatures started off the growing season but only lasted until December and were around average from then on. February delivered nearly 140% of the average monthly rainfall, and April delivered 252% of the monthly average rainfall.

The crop levels were in line with long term average, but prompt and early decisions were the order of the day over harvest to minimize the effects of the rainfall events generated by ex-tropical cyclones Debbie and Cook. There was an almost seamless move from harvesting low alcohol Sauvignon blanc into table wine Sauvignon blanc. The first sparkling fruit was picked on 6th March, and the last fruit was harvested on the 26th of April.

VINEYARD DETAILS

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. They tend to be low in nutrients and have poor water-holding capacity. A key feature is the preponderance of smooth sunstones that reflect the sun's heat onto the grapes, enhancing ripening. The main clones are Mass selected Sauvignon Blanc on SO4, 101-14, Schwarzmann and Raparia rootstocks. The fruit for this wine comes from our

main Stoneleigh Vineyard on Rapaura Road and our Kaituna Vineyard, harvested between the 31st March and 17th May 2017
Vine Age: 14- 35 years old
Pruning Regime: VSP with 2, 3 and 4 canes

WINEMAKING DETAILS

Fruit for this wine was harvested from 31st March and 17th May 2017.
Fruit was destemmed and crushed to bag presses with the juice being drained quickly to avoid phenolic pick-up from the skins. The juice was then clarified and inoculated with selected aromatic yeast strains and fermented at low temperatures to retain the aromatic the distinctive regional and varietal characters.

WINE ANALYSIS

Alcohol: 13.0 % v/v
Residual sugar: 4.0 grams per Litre
Titrateable acidity: 7.4 grams per Litre
pH: 3.18

IDEAL DRINKING WINDOW

2-4

A classic Marlborough Sauvignon, this wine displays immediate drinkability with vibrant and pungent fruit aromas, although its tight structure allows for careful cellaring, will reward with further complexity and development for the next 2-4 years.