

STONELEIGH™  
— MARLBOROUGH —  
*Rapaura Series*



Enjoy Stoneleigh Wines Responsibly

## MARLBOROUGH SAUVIGNON BLANC 2016

"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

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 wine shows vibrant fruit intensity and upfront tropical fruit and passionfruit aromas coupled with white peach notes which carry through to the palate. The palate emphasises the ripe tropical fruit with fresh passionfruit flavours supported by white fleshed nectarine highlights. The palate is rich and weighty, showing enormous, juicy varietal intensity, finishing with fresh crisp acidity.

#### FOOD MATCHING

Enjoy slightly chilled on its own or with delicate white meat and seafood dishes.

#### 2016 GROWING SEASON

Similar to most of Eastern New Zealand, our Marlborough vineyards had another warmer and drier season compared to the usual. Average December and January maximums of 28.1°C 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 29th 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.

Clonally, the Sauvignon Blanc is mass selected on 101-14 rootstock. The vines are 11 years old. The pruning system is VSP with 2 and 3 canes laid down.

#### WINEMAKING DETAILS

Grapes were harvested on 7th April 2016 and crushed to bag presses. The juice was then

drained and pressed from the skins to minimise excessive phenolic extraction. After settling to remove solids, the bright clear juice was racked to ferment in a selection of small tanks and large format old oak Cuves. The different small parcels of juice were then inoculated with selected aromatic yeasts. Ferments were maintained at low temperatures to retain the aromatic qualities of the fruit.

#### OAK REGIME

Approximately 65% of this wine was fermented in a large format, aged wooden oak Cuves. Using Cuves does not impart oak flavour but adds texture and weight to the wine.

#### IDEAL DRINKING WINDOW

2

This wine is best enjoyed whilst it is young and exuberant, but could be cellared over the next two years if additional bottle-aged flavours are desired.

#### WINE ANALYSIS

Alcohol: 12.5% v/v  
Residual Sugar: 4.1 g/l  
Titrateable Acidity: 7.0 g/l  
pH: 3.23