

STONELEIGH™  
— MARLBOROUGH —  
*Rapaura Series*



Enjoy Stoneleigh Wines Responsibly

## MARLBOROUGH CHARDONNAY 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 wine shows a complex array of aromas. Fresh cut peach and grapefruit peel are coupled with nutty charry oak and baked pastry characters. The broad palate shows layers of citrus and roast nuts with a rich and creamy texture.

#### FOOD MATCHING

Serve slightly chilled on its own or with the freshest white fish or shellfish you can get. Fabulous with barbecue king prawns coated with a lime zest butter, smoked salmon bruschetta, and seared tuna steaks. Equally good paired with pesto chicken with pinenuts, as well as richer dishes such as pork loin in creamy garlic sauce.

#### 2016 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

Grapes for this wine were machine harvested between April 5th and 9th 2016, at the peak of flavour intensity, and bag pressed to

remove the juice from the skins as quickly and gently as possible to avoid excessive phenolic extraction from the skins. Only the first cut, or free run juice was used and the juice went directly into barrel where it was inoculated with selected yeast. After fermentation, the wine was then gently lees stirred during malolactic fermentation and maturation, to enhance palate weight and complexity. The barrels were tasted and the best chosen for blending to achieve the most harmonious representation of the unique vineyard site.

#### OAK REGIME

This wine was 100% barrel fermented in French oak, 57% of which was new wood, 29% 1 year old wood, and the rest 2 and 3 years old. The barrels were fine and tight grained, with medium to medium plus toast level. The wine remained in oak for 10 months.

#### IDEAL DRINKING WINDOW



This wine is ready to drink upon release but has the potential to cellar and gain complexity for 3 to 5 years.

#### WINE ANALYSIS

Alcohol: 13.5% v/v  
Residual Sugar: 1.9g/L  
Titrateable Acidity: 5.3g/Ll  
pH: 3.6