



STONELEIGH™

OF MARLBOROUGH
NEW ZEALAND

MARLBOROUGH SAUVIGNON BLANC 2021

TASTING NOTES

Stoneleigh is a distinctive, elegant, fruit forward Marlborough Sauvignon Blanc that reflects the unique terroir of our stone-studded vineyards. Started by nature, our philosophy of minimum intervention in the winery ensures that the vibrant flavors of Stoneleigh are captured in each bottle.

The fruit was harvested at peak intensity ensuring both fresh and ripe fruit properties. With minimal winemaking intervention this wine expresses its own unique characterises inherit to the terroir where this fruit is grown.



AROMA AND PALATE

This wine displays vibrant and punchy aromatics of passionfruit and fresh citrus with a highlights of tropical stone fruits. The palate is fresh and energetic, with good intensity. This wine demonstrates mouth-watering acidity and minerality to provide a lingering finish.

FOOD MATCHES

Serve lightly chilled on its own as an aperitif, or match with fresh salads, delicate seafood, white meat dishes accented with fresh herbs and lemon; tangy cheeses, especially goats' cheese, are a great match.

GROWING SEASON

2021 Marlborough Growing Seasons Summaries
Growing Season Climate Data (Oct-Apr)
(Marlborough Averages)

Growing Degree Days:	1299
Rainfall:	245 mm
Mean Max Temp:	21.5° C
Mean Min Temp:	10.8° C

Source: Niwa Clinfo database and Marlborough Research Centre online Weather data.

For the second year in a row New Zealand had ideal growing conditions up to and through harvest. The 2021 season began with early budburst. Early season frosts in September and October and variable weather during flowering of all varieties reduced crop levels. Above average rainfall in November was followed by drier than average summer months. The harvest period was favourable with March rainfall confined to a short period near the end. The early budburst and lighter than average crops meant an early start to harvest with ideal conditions for grape ripening and harvest. Cooler nights in late February and March also helped lock in the natural acidity and freshness to the fruit.

2021 was a fantastic vintage. Lighter crops and some great ripening weather leading up to vintage made for some stunning fruit, resulting in gorgeous wine. Our harvest began in Marlborough on 17th February, about 13 days ahead of average for Marlborough, and harvest completed in Marlborough on 31st March.

VINEYARD DETAILS

The unique terroir, where the Stoneleigh vineyards lie, defines the wine's unique qualities. Located on the northern side of the Wairau valley near Marlborough's main river, the

Wairau. The vines are located on deep, infertile gravel beds covered in smooth 'sunstones'.

The soils 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 these sunstones and the unique stony riverbed soil structure, that are renowned for delivering Stoneleigh wines with concentration and integrity.

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.

Vine Age: 16- 30 years old

Pruning Regime: VSP with 2, 3 and 4 canes.

WINEMAKING DETAILS

The grapes were 100% machine harvested using Pellienc fruit sorter which allows us to destem the grapes in the vineyard immediately after picking them. Once arriving at the winery, they are crushed and gently bag pressed off to achieve fresh and elegant juice. The juice was then promptly clarified to fermentation tank where it is then fermented, slowly at cool temperatures to retain the very distinctive regional and varietal characters of Sauvignon Blanc from Marlborough. After fermentation was complete, all components are evaluated and blended to make this expressive Stoneleigh Marlborough Sauvignon Blanc. During blending, we loved the added complexity of components that were fermented in large format oak. These various components at 5% provided our blend with bright aromatics while offering a lovely body and texture to the mid-palate.

OAK REGIME

5% of the blend was fermented in various seasoned oak vessels which enhances wine texture and weight, rather than imparting noticeable oak signature.

WINE ANALYSIS

Alcohol:	13.5% ABV
Residual Sugar:	4.5g/l
Titrateable Acidity:	7.0g/l
pH:	3.15

IDEAL DRINKING WINDOW

3

A classic Marlborough Sauvignon, this wine displays immediate drinkability, although its tight structure allows for careful cellaring for up to three years to develop further complexity.