

# Stoneleigh Marlborough Chardonnay 2003

True to Stoneleigh style, this classic, elegant Chardonnay captures the essence of Marlborough, New Zealand's most acclaimed winemaking region. This full-bodied, flavoursome Chardonnay has been crafted from well-ripened, intensely flavoured grapes.

## DESCRIPTION

*Colour:* Light straw.

*Aromas:* This wine has a bouquet of nectarine and white peach, with hints of passionfruit and subtle oak notes.

*Palate:* The palate has ripe, full-bodied stone fruit flavours with subtle toasty complexity and a smooth, creamy texture.

## SERVING SUGGESTIONS

This wine can be enjoyed lightly chilled on its own or as the perfect accompaniment to a wide range of dishes, including white meat, poultry, pasta and seafood.

## RECOMMENDED CELLARING

This wine may be enjoyed now, but will continue to develop with careful cellaring for two to three years.

Wine:	Stoneleigh Marlborough Chardonnay
Vintage:	2003
Release date:	30 May 2004
Winemaker:	Jamie Marfell
Variety:	100% Chardonnay
Region:	100% Marlborough
Alcohol:	13.5% by volume
pH:	3.45
Total acidity:	6.3g/l as tartaric
Residual sugar:	3.0 g/l
Brix at harvest:	23° - 24° Brix
Harvest notes:	The grapes for this Chardonnay were machine harvested in late March and early April 2003. Fermentation notes: Components of the wine (40%) were fermented in stainless steel while the majority (60%) was barrel fermented.
Maturation notes:	Selected parcels (50%) underwent malolactic fermentation, the barrel-fermented components were aged in French oak for eight months on lees to add complexity and mouth-feel.
Vintage notes:	Excellent growing conditions over the summer period were followed by a long dry autumn. Intensive canopy management through summer, combined with good harvest conditions ensured a modest amount of well-ripened, intensely flavoured Chardonnay grapes.
Other comments:	Marlborough is New Zealand's most acclaimed winemaking region. With its unique combination of infertile and free-draining stony soils, high annual sunshine hours and a crisp coastal climate, Marlborough has a world-renowned terroir and microclimate. Situated in the heart of this region the Stoneleigh vineyards are covered with smooth 'sun-stones' which reflect heat to speed the ripening process by day, while cool nights maintain intense fruit flavours. The result is Stoneleigh's stunning range of uniquely Marlborough wines.