

Stoneleigh Marlborough Chardonnay 2004

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 peaches and nectarines, with hints of grapefruit citrus, overlaid by sweet toasty oak notes.

Palate: The palate is soft and creamy. Flavours of stone fruit and citrus dominate, with a laying complexity of toasty mealy oak. The richness is balance by a backbone of acidity leaving the palate with lifted clean fruit flavours.

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.

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:	2004
Release Date:	July 2005
Winemaker:	Jamie Marfell
Variety:	Chardonnay
Region:	Marlborough
Closure:	Screw cap
Alcohol:	14.3% by volume
pH:	3.57
Total acidity:	6.6 g/L as tartaric
Residual sugar:	3.0 g/L
Brix at harvest:	23-24°
Harvest notes:	Excellent growing conditions over early summer period were followed an usually high rainfall in February. This was followed by an extended dry autumn. Intensive canopy management through summer, combined with good harvest conditions ensured a modest amount of well-ripened, intensely flavoured Chardonnay grapes. The grapes for this Chardonnay were machine harvested in late March and early April 2004.
Fermentation notes:	Components of the wine (40%) were fermented in stainless steel using aromatic yeast 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. The lees were regularly stirred to add complexity and mouth-feel to the wine.
Other comments:	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, 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.
