



# GRAPE-TO-GLASS

wines worth sharing

## Stonyridge 'Larose' 2010

<b>Grape Varietals:</b>	50% Cabernet Sauvignon, 21% Petit Verdot, 17% Malbec, 8% Merlot, 3% Cabernet Franc & 1% Carmenère
<b>Growing Region:</b>	Waiheke Island - New Zealand
<b>Owner / Winemaker:</b>	Stephen White
<b>Head Winemaker*:</b>	Martin Pickering *(joined the team in 2011)



Since the first vines were planted at Stonyridge in 1982 - every decision made has been with the sole intention of crafting a world-class wine from the famous Bordeaux red grapes. This classic Cabernet-dominant blend is named 'Larose' as a tribute to the rose, which can be found at the end of several rows near the winery.

The vineyard aspect has a gentle north-facing slope, with the vines being sheltered from cold southwesterly winds by the ridge which gives the vineyard its name. Combined with these ideal conditions and excellent 'organic' viticulture, the grapes have achieved perfect ripeness.

Yields at Stonyridge can be as low as 2 tonnes per acre, with the grapes being hand-picked and immediately taken a short distance to the winery. Fermentation was followed by a 2-week maceration period before being basket-pressed, with malolactic fermentation being completed in barrel. The wine was aged 12 months in 100% French barrels, 60% new oak and the rest 1 year old, racked regularly, rarely fined and never filtered. Larose is blend of 50% Cabernet Sauvignon, 21% Petit Verdot, 17% Malbec, 8% Merlot, 3% Cabernet Franc and 1% Carmenère.

A deep garnet-purple colour fills the glass; the nose displays pronounced notes of warm black forest berries, black cherry jam, cassis, spice, cedar, mocha and cigar box. Though full bodied, currently it is still tightly knit in the mouth; it has a solid structure and firm, fine-grained tannins supporting the intense fruit. The secondary spice characters of clove and thyme are layered with leather and a hint of freshly roasted dark coffee. The oak is integrated, balanced and supports the fruit skillfully. The persistence on the palate is impressive and goes on forever.

The 'Larose' 2010 is an absolute powerhouse, which while impressive at this early stage, will only get better over the coming years. Decant carefully for 60-75 minutes. *Treat yourself - this wine is worth sharing.*

This 2010 Stonyridge 'Larose' has 14% Alc./vol. Respectful decanting required and serve in an appropriate red wine glass at 17° - 18°C.

### Cellaring Potential:

Drinking this season with decanting, though would appreciate another 8 - 10 years. Plus, will age well for another 15+ years. \*(Reviewed: 10/6/2013)

### Food Pairing Suggestions:

Perfect wine pairing with a prime aged sirloin, venison, ostrich with a seasoning rub or a slowly reduced wine jus and served with earthy vegetables - *enjoy.*

**One of the world's iconic red wines.**

