



Our story

Leefield Station is a range of wines that celebrate the history of the iconic sheep and cattle station located in the heart of the Waihopai Valley.

Purchased in 2013 by Marisco Vineyards, the property inspired them to go back to the beginning with their winemaking approach. Defined by their authenticity, these wines embody the rustic charm and vibrant flavors that Marlborough is known for.





The property

In 2013 Marisco Vineyards purchased the iconic Leefield Station, steeped in history this beautiful land embodies the spirit of the region.

- 2,300 ha total land
- 650 ha to be planted in vineyard (400 so far)
- 200 ha parkland (rivers, headlands, retained open areas)
- 1,150 ha rolling farm land
- 300 ha native bush

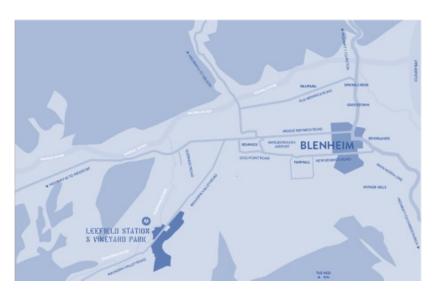
Unique proposition running agriculture alongside viticulture

- Approx 1,000 head of Angus Cattle
- Approx 5,500 head of Romney Sheep

Vineyard stats

- 5 different soil types
- Unique property with valleys and terraces
- Multiple "boutique" vineyards within one
- Plantings range from 115m above sea level to 185









Country New Zealand

Region Marlborough

Grape varieties 100% Sauvignon Blanc

Technical analysis
ABV 13% vol
Residual sugar 2.4 g/l

UPC 853076003419



Winemaking

The fruit was gently pressed to minimize the negative effects of skin contact and the resulting juices were fermented in temperature-controlled tanks with select yeast strains chosen for their ability to enhance the varietal intensity and mouthfeel of Sauvignon Blanc.

Tasting note

A deliciously ripe fragrant nose of zesty citrus, green apple. This is accompanied by a layered palate of gooseberry, guava and underlying minerality. With a crisp backbone of acidity and boundless length, this wine has a pleasingly dry finish that reflects the climate and growing conditions of the Waihopai Valley.





Country New Zealand

RegionMarlborough

Grape varieties100% Pinot Gris

Technical analysis
ABV 14% vol
Residual sugar 2.3 g/l

UPC 853076003433



Winemaking

The fruit was gently pressed and the resulting juices were fermented in temperature-controlled tanks with select yeast strains, chosen for their ability to enhance the unique flavor and mouthfeel attributes of Pinot Gris.

Tasting note

Floral aromas expressing apricot and zesty grapefruit are supported by a weighty yet taught palate. Honeydew with a hint of spiciness and limey pith with juicy acidity fills the mouth, rounding out to a luscious and approachable finish showcasing the climate and growing conditions of the Waihopai Valley.





Country

New Zealand

Region

Waihopai Valley, Marlborough

Grape varieties

100% Pinot Noir

Technical analysis

ABV 13.5% vol Residual sugar: <1 g/l

UPC 853076003471



Winemaking

Hand-picked fruit was destemmed without crushing into small open- top tanks. Some whole clusters were included to add complexity and length to the final assemblage. The grapes were cold-soaked for around 5-7 days before a rapid, warm fermentation. the ferments were hand-plunged 3 or 4 times each day to keep the skins in intimate contact with the fermenting juice. they were then left to macerate for an additional week post-ferment to ensure optimum flavor development and integrated tannin extraction. 9 months in French oak puncheons.

Tasting note

Leefield Station Pinot Noir showcases hints of red fruit characters laced with underlying oak elements of toast and smoke that finish beautifully with a vibrant juicy acidity.













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