



Stonier Pinot Noir 2019

Even as a young wine there is a nice textural aspect of integrated flavour and tannin, with a fruit spectrum that is more dark cherry and brooding raspberry, rather than bright red fruits. There is an appealing savoury tannin framework which will no doubt become more expansive together with the palate over the coming 12 months and beyond.

The Vintage The 2019 season was mildly warmer than average overall, accentuated by an incredibly dry period from January to March. Despite a cooler than average February, the dry conditions and some warm days in late February brought on vintage quickly, with most of our Pinot Noir vineyards picked in a frantic 3 week period in March. Crop levels were close to the long term average at 5.3 tonnes/ha (2.1 tonnes/acre).

Winemaking Hand-picked Pinot Noir grapes were de-stemmed into small open two and three tonne fermenters, with daily hand plunging and gentle pump overs during fermentation. Almost 5% of the fruit was fermented separately as whole bunches. After 12-22 days on skins, the wine was pressed to a mix of fine grain French oak puncheons and barriques (10% new) for malo-lactic fermentation and maturation (10 months).

A portion of the final blend was also retained in stainless steel tanks (15%), to promote the vibrant fruit profile we cherish with Stonier Pinot Noir.

The Wine Light red with dark hues and an aroma of spicy red-black berries with creamy cherry. Even as a young wine there is a nice textural aspect of integrated flavour and tannin, with a fruit spectrum of dark cherry and brooding raspberry, rather than bright red fruits. An appealing savoury tannin framework which will no doubt become more expansive together with the palate over the coming 12 months and beyond.

Alcohol %: 13.5