



Stonier Chardonnay 2019

Stonier Chardonnay was fermented in a mix of French oak barriques and puncheons (10% new), for a total maturation period of 10 months, with a small percentage also matured in tank. Several batches from our coolest vineyards were allowed to undergo the acid-softening malo-lactic fermentation (approximately 50%), with the remaining portion withheld to preserve the lovely pure regional Chardonnay.

The wine is straw coloured with a bright array of stone fruits aromas including peach and white plum – with some creamy lemon lift. A generous mouth filling palate laden with intensely flavoured fruit, interestingly tending more towards the peach spectrum of flavours than the normal citrus. There is a nice creamy texture with some oak spice adding to an overall classic Chardonnay release.

Wine Specs:

Vintage: 2019

Varietal: Chardonnay

Alcohol %: 13.5