

Stonier

2019
GAINSBOROUGH PARK CHARDONNAY

PALATE
As always with Gainsborough Park, this 2019 release is a very individual Chardonnay with a basket full of different characters, from creamy-smoky-earthy mushroom to intense pink grapefruit, lemon rind and honey, all within a framework of buoyant acidity and textural presence.

VINIFICATION
Hand-picked on March 9th, the modest crop of 4.5 tonnes/ha was whole bunch pressed, with the unclarified juice fermented and matured in a mix of French oak puncheons (25% new) for 8 months. The elevated acidity produced by the cool February meant that we decided to allow all barrels to undergo malo-lactic fermentation.

VINTAGE
Dry grown since it was planted in 1991, the vines of Gainsborough Park vineyard adapted admirably to the dry conditions of the 2019 season, with a healthy canopy persisting throughout. With its higher elevation, Gainsborough Park always ripens one to two weeks later than KBS, though this was reduced to only 4 days in the condensed vintage of 2019.

REGION
The whole region is surrounded by water on its three sides – Bass Strait, Port Phillip Bay and Western Port Bay – making the region a true maritime climate with no vineyard site in the Mornington Peninsula further than 7km from the ocean. The Mornington Peninsula's soils differ across the region, ranging from deep fertile sandy soils in the northern area, yellow and brown soils over friable, well-drained clay and russet-red volcanic-based soils in the south. Elevation ranges between 25-250m and the mean January temperature sits at 19.4C.

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