





Stonier

2021
KBS CHARDONNAY

AROMA
A classic KBS Vineyard Chardonnay with a nose that is closed at first then opens with stone fruits, dried haystacks and a floral perfume.

PALATE
There is a richness to the fruit, but it is restrained and held in check by the fine acidity and chalky structure to give it a savoury finish. A great example of the subtle power that this vineyard can deliver.

VINIFICATION
Hand-picked between March 17th and March 21st, with yields averaging 6.1 tonnes per hectare across the vineyard, the fruit was cooled and whole bunch pressed, with the unclarified juice fermented in a mix of French oak puncheons (20% new). During the 10 months total maturation in barrel, the lees were regularly stirred during the period post-fermentation. Due to the elevated malic acid levels resulting from the cool season, we made the decision to put all barrels through the acid softening malo-lactic fermentation. This resulted in a significant acid shift and softening of the wine.

RANGE
This 2021 vintage will be the 21st single bottling of the KBS Vineyard Chardonnay (there was no 2018 vintage). From a vineyard that is now over 33 years old, the strength and character of the Chardonnay from this vineyard always stands out so distinctly when assessing our vineyard batches.

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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