





Stonier

2021
RESERVE CHARDONNAY

AROMA
Expressive with struck flint and spice woven with white peach and citrus.

PALATE
Slick and tightly bound fruit, oak and malolactic characters flow through the palate. With the tremendous line and length this wine will be one that should sustain itself in the cellar for many years to come.

VINIFICATION
The Reserve Chardonnay represents a blend of our top Chardonnay from the Estate, with the 2021 vintage consisting of a blend of the KBS 88%, Thompson 12%. Each component was whole bunch pressed and fermented separately in puncheons 30% new, with balance in one to five-year-old barrels. Whilst looking for fruit purity and a strong vineyard characters when choosing barrels for our single vineyard releases, we take a slightly different approach for our Reserve blend, looking out for barrels that show more of the vineyard personality, in conjunction with weight and intensity.

RANGE
Representing the absolute best blend we can make, this wine has all the hallmarks of a classic Stonier chardonnay.

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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