



2024 Stonier Merricks Chardonnay

The Merricks Chardonnay is sourced from vineyards on Thompsons Lane, Merricks, all within 2km of the winery and estate vineyard. These vineyards are all in excess of 30 years old and were originally planted by Stonier and have to continued to be farmed by Stonier. They display a characteristic flavour profile closely aligned with each other and our home vineyard and have all been a core part of the great wines Stonier has made in years past.

The 2024 season will be remembered as one of two halves. The first being an unsettled spring that brought below average yield. The second being a period of warm dry weather through the ripening phase to deliver intensely flavoured, yet beautiful fruit. It was a season where Chardonnay fruit remained in the cool spectrum of flavour but weather still allowed for fantastic intensity of fruit.

Chardonnay fruit was handpicked and cooled overnight at the winery in small crates to prevent crushing. 24 hours later a small percentage (25%) of the fruit was foot stomped before immediately being tipped into the press with the remainder of the whole fruit, to encourage greater solids for ferment. A press cut is made at approximately 570 L/T, with the subsequent pressings kept separate. Free run juice then receives a sulphur addition and minimal setting (less than 12 hours) before being transferred to 500 L French oak puncheons, 18% of which were new. The juice then undergoes wild fermentation, with 2 battonage's occurring at the end of ferment. A portion (20%) then underwent malolactic fermentation, with remainder sulphured in late winter. The wine was then blended in December before a coarse filtration and bottling.

Tasting note

Aromas of lemon curd and cashew with the suggestion of wet stone flint. On the palate this wine encapsulates the modern Australian style of Chardonnay in spades. Drive, power and balanced oak result in a Chardonnay that equal parts delicious and refreshing. Sitting in the yellow citrus spectrum of fruit, the power speaks volumes to the old vine material from which this fruit was born.

pH 3.15

TA 7.3

Alcohol 13%

