



2024 Stonier Reserve Chardonnay

The Reserve Chardonnay is sourced entirely from select old vine parcels on our estate vineyard. The source blocks are vintage dependent, but in 2024 included material from our 1982 original planting. The chosen components must best reflect our estate, talking to old volcanic soils and ocean influences.

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 (25%) then underwent malolactic fermentation, with remainder sulphured in late winter. The wine was then blend in December before a coarse filtration and bottling.

Tasting note

Lifted kaffir lime leaf notes and the suggestion of roasted almonds leap from the glass. On the palate, it is immediate this is a wine of presence and precision. The texture is moreish, the flavour saline and citrus driven but high in intensity. There is a persistent acid line that holds the oak and fruit flavours taught, but the finish is endless. A cool climate Chardonnay in every sense of the word and one that utterly reflects a unique place.

pH 3.14

TA 7.6

Alcohol 13.0

