

2024

Stonier Chardonnay

Stonier is a family owned winery in Merricks on the Mornington Peninsula and was one of the original pioneers, planted in 1978.

The grapes for Stonier Chardonnay were selected from several Stonier long-term vineyards, from Merricks through to the higher elevation vineyards in Red Hill. With the long history of Stonier on the Mornington Peninsula, most of these vineyards are now in excess of 15 years old, with many more than 25 years old.

Fermented in a mix of French oak puncheons (10% new with a large percentage of one and two year), together with some older barriques, for a total maturation period of 10 months, followed by time in tank after blending.

The mild conditions and lower yields of the 2024 season allowed riper flavours and balanced acid to occur at lower sugar levels. This combined with the lovely saline thread that we are seeing across all of our Chardonnay's makes this wine incredibly moreish.

Colour Pale straw.

Aroma Layered and complex with a bouquet of cashew nuts, straw, citrus, honey and sourdough.

Palate Typical Merricks saline thread through the palate of this wine, balanced with citrus and riper stone fruit characters. Fresh zesty acidity and nice palate weight.

Technical Analysis

Alcohol: 13.5%

pH: 3.30

TA: 6.4 g/L

Residual sugar: Dry

Bottled: January 2025

Released: January, 2026

