





Stonier

2021
RESERVE PINOT NOIR

AROMA
It shows lifted Pinot aromatics with some herbal notes adding layers of aroma and flavour.

PALATE
The balance on the palate with fine acidity and tannins gives the wine a distinctive line and length of flavour.

VINIFICATION
Averaging about 3.4 tonnes/ha, each vineyard was hand-picked between March 22nd and April 8th and fermented separately in much the same way, except for the whole bunch component of the Windmill Vineyard (as described below). Pressed and matured in French oak puncheons (15% new) for almost 9 months, the wines were racked and blended in early January, with the final blend containing 45% of the whole bunch component. The challenge of blending these components of individually beautiful wines is to try to make something more complete, more balanced and more complex.

CELLARING
Although this wine is drinking well now it will unravel and gain complexity from being in the cellar over the next 3-7 years.

RANGE
The Stonier Reserve Pinot Noir is always a blend of our most distinctive vineyards, with the 2021 vintage a blend of the Windmill, KBS & Stonier Family blocks.

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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