



2024 Stonier Merricks Pinot Noir

The Merricks Pinot Noir is sourced from vineyards on Thompsons Lane, Merricks, all within 2km of the winery and estate vineyard. These vineyards are all more than 20 years old and were originally planted by Stonier and continue 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 Pinot fruit ripened slowly but consistently, with the result being wines of beautiful perfume and silk like tannin.

Fruit was handpicked and cooled overnight. A small inclusion of whole bunches (20%) occurred and was on placed on the bottom of 2.2 T fermenters with destemmed fruit on top. After one remontage on the day of processing, fermenters were left untouched for an ambient soak until wild ferment commenced. Ferments were then plunged only, once a day, until fermentation completed. A period of 5-7 days of post maceration was allowed, with overall time on skins averaging 16-18 days. Fermenters were then pressed with pressings included. The resulting wine was allowed to settle before transfer to 228 L French Barriques, of which 20% were new. MLF was spontaneous in Autumn and completed by mid-winter, with the wines sulphured in August. A barrel selection then occurred from the batches that best personified that Merricks quality and flavour profile.

Tasting Note

Deep garnet in colour. A powerful and enveloping nose with boysenberry, wild game and brioche notes. The power of nose is mirrored on the palate, being both rich and restrained. Tannin is medium in level both progression of flavour does fill the palate. The hazelnut like oak cradles the ripe fruit with distinction. The suggestion of a wild thyme note alludes to a whole cluster character lingering in the background. This is a generous and complex Pinot Noir that speaks directly to the red volcanic soils of the area.

Alcohol 13.5
pH 3.67
TA 6.3

