

2025 Stonier Pinot Noir

2025 will no doubt be described by many as on the great vintages of the last 25 years, if not the greatest. A warm spring and early summer rainfall gave way to an extended warm and dry period but without significant heat spikes. The above average temperatures in Spring ensured that the season ran early and all fruit was in the winery before April. Notable increase in colour and colour stability was seen in Pinot which we attribute to both the season and increased vineyard health as we progress further into the new ownership and refocussed farming.

The fruit for Stonier Pinot Noir is derived from a selection of mature vineyards scattered across the Mornington Peninsula, with a focus towards the region's cooler south, near our small town of Merricks where the winery is located.

In 2025, it was evident early that there was going to be a good amount of fruit weight and stem ripeness was also developing early. As such, the inclusion of stem rose to around 15% in the 2025 version of this wine.

Pinot Noir ferments were hand-picked, chilled overnight, 15% bunch inclusion on the base of the fermenter (all 2.3 or 2.6 T stainless open tops), with remainder of the fruit going over the sorting line before whole berry destemming.

100% Wild ferments. Upon evidence of fermentation (cap formation), ferments are plunged only once day. Everything about the process is attempting lengthen the time on skins to 17-19 days.

Tasting notes

Red to blue fruits, and far more density and depth than previous Stonier Pinot's. The typical varietal aromas of wild strawberry and foraged pine mushrooms are prevalent, but the palate is where the wine shines brightest. Full and brooding through the mid palate and finishing with svelte tannin, this will suitably deliver for lovers of Pinot.

Technical Analysis

Alcohol:	13.5%
pH:	3.57
TA:	6.20 g/L
Bottled:	February 2026
Drink:	2026-2034

