

STONECROFT

Gimblett Gravels Old Vine Chardonnay 2021



Chardonnay is a variety which we have always enjoyed drinking ourselves. The Old Vine Chardonnay is made with fruit from vines planted in 1992. The vines are Mendoza clone, with low yields, loose bunches and small berries.

Vintage: 2021 was another amazing vintage, a great follow up to 2019 and 2020 and equal to, if not better than, both the preceding years. Flowering was very good, and in the main part we were not affected by frosts. Throughout the vintage the weather was settled, with a warm spring and early summer and hot, dry conditions which continued right through the summer. There were no rain events around vintage which meant we had the luxury of picking when flavour ripeness was at its optimum.

Wine:

Colour: Medium gold.

Aromatics: A complex bouquet nectarine and peach, plus toasty oak.

Palate: The wine has rich stone fruit flavours, butterscotch, cashew nut and a long finish. Only two barrels were made.



Technical Info:

Region: Gimblett Gravels Wine Growing District®, Hawke's Bay.

Vineyard: Mere Road.

Variety: Chardonnay.

Harvest: Hand harvested on 12th March 2021.

Vinification: Whole bunch pressed, barrel fermented with 100% malolactic fermentation.

Maturation: Matured in French oak barriques for 10 months, 50% new oak.

Bottled: 26th January 2022.

Analysis: Alc 14% vol.

Closure: BVS (screwcap).

Production: 60 cases.

Cellaring Potential: 4-6 years.

