

STONEWEAVER



Single Vineyard Chardonnay 2019

100% certified organic Chardonnay

RS: 2.5g/l / Alc: 14% / TA: 5.5g/l / pH: 3.32

Vineyard / Vintage

The 2019 Stoneweaver Chardonnay is sourced from the Kennedy Road in the Omaka Valley, Southern Valley region. The Chardonnay vines are well established in a mixture of glacial outwash soils – soils exhibiting a mix of clay and stony gravels. 2019 was very dry and warm and resulted in some of the earliest picking dates ever recorded in Marlborough.

Winemaking

Hand-harvested on the 26th March at 22.8 brix.

De-stemmed and gently pressed, the juice was settled before being racked off for fermentation.

Once natural ferment was underway our own wine yeast was added to help the fermentation to dry.

Midway through this process the juice is siphoned off into large format and small French oak for 11 months maturation.

In warm Spring weather the wine undergoes spontaneous malolactic fermentation while in oak.

The wine is bottled after 14 months in the winery.

Vegan friendly.

Senses

Sight: Straw

Smell: Stone-fruit, nutmeg spice and a hint of vanilla.

Taste: Peach and tangelo fruit finishing with an orange skin-contact like minerality.

Matches

Cheese & walnut tart

Pan-fried fish and porcini

Chicken & tarragon pie