

# STONEWEAVER



## Single Vineyard Chardonnay 2020

100% certified organic Chardonnay

RS: 1.4g/l / Alc: 13.3% / TA: 5.3g/l / pH: 3.47

### Vineyard / Vintage

The 2020 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. 2020 was a mild and warm growing season with very settled weather.

### Winemaking

Hand-harvested on the 18th March at 22 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: Bright, green gold

Smell: Light peach, light toasty oak vanilla and cream.

Taste: Peach and tangelo fruit finishing with a smooth blend of peach and citrus. Light minerality.

### Matches

Grilled eggplant & halloumi burger  
French fries with truffle salt