

# STONECROFT

## Gimblett Gravels Chardonnay 2023



This Chardonnay is from fruit from both the Roy's Hill and Mere Road Vineyards. The clones of Chardonnay are Mendoza and Clone 15 which both produce low to moderate yields and rich fruit flavours.

**Vintage:** 2023 was a vintage unlike no other we have experienced. At the start of the season, we were not affected by frosts and flowering was good. The weather was relatively cool for most of the season with more rain than usual and considerable disease pressure. We were then hit by Cyclone Gabrielle and thought the vintage could be a write off. Luckily, after the Cyclone the weather changed completely and the warm end to the summer through to early autumn meant we were able to leave fruit on the vines and take advantage of the sunny weather. We were pleased with the end result.

**Colour:** Medium gold.

**Aromatics:** This Chardonnay has stone fruit aromatics, with nutty notes and a hint of lees.

**Palate:** On the palate, it has rich peach and nectarine flavours, with a weighty texture and a long finish. Five barrels were made. **Suitable for vegans.**



### Technical Info:

<b>Region:</b>	Gimblett Gravels Wine Growing District®, Hawke's Bay.
<b>Vineyard:</b>	Roy's Hill and Mere Road.
<b>Variety:</b>	Chardonnay.
<b>Harvest:</b>	Hand harvested on 3 <sup>rd</sup> and 10 <sup>th</sup> March 2023.
<b>Vinification:</b>	Whole bunch pressed, barrel fermented with 100% malolactic fermentation.
<b>Maturation:</b>	Matured in French oak barriques for 6 months (20% new), stirred two times per week while in barrel.
<b>Bottled:</b>	10 <sup>th</sup> October 2023.
<b>Analysis:</b>	Alc 12.5% vol.
<b>Closure:</b>	Screwcap
<b>Fining:</b>	Fined with pea protein.
<b>Production:</b>	140 cases.
<b>Cellaring Potential:</b>	4-5 years.

