

STONECROFT

MALBEC 2024, GIMBLETT GRAVELS, HAWKE'S BAY

VINTAGE

The 2024 vintage will go down as one of the finest ever seen in Hawke's Bay.

A cool, extended flowering period in spring 2023 resulted in lower than average yields naturally concentrating flavours.

The remainder of the growing season was near perfect, with warm days and cool nights allowing the grapes to ripen slowly and evenly.

VINEYARD

Cornerstone Vineyard, Gimblett Gravels

Located on the southern banks of the Ngaruroro River in the famed Gimblett Gravels sub-region.

Planted on young, deep alluvial gravels that are free draining and encourage low yields and concentrated flavour. A sub-region that has naturally low rainfall and high sunshine hours producing exceptional cool-climate Malbec.

TECH NOTES

Standard Drinks : 7.7	ALC : 13.0%	Residual Sugar : 0.08 g/L
Bottled: August 2026	Variety : Malbec	Closure : Screwcap
		Vegan Friendly

WINEMAKERS COMMENTS

Pure Malbec aromas of blackberry and black doris plum. The palate is luscious and full with blueberry, dark chocolate and spice characters that flow towards a beautifully long finish.

WINEMAKING

FRUIT HANDLING AND FERMENTATION:

Hand-picked. 100% Destemmed to open top fermenters and hand plunged twice daily.

MATURATION:

Pressed directly to barrel for malolactic fermentation.

15 months in French barriques. 20% new. 40% one year old. 40% older.

