STONECROFT

VIOGNIER 2025, GIMBLETT GRAVELS, HAWKE'S BAY

VINTAGE

2025 was a great vintage, with a warm spring leading to perfect flowering and fruit set. A cool period in early January slowed things down and produced fruit of exceptional quality.

VINEYARD

Roy's Hill 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.

WINEMAKERS COMMENTS

Fragrant aromas of white peach, nectarine and citrus blossom are complemented by notes of brown pear and spice.

Almond meal and toasted grain characters intertwine with delicate floral notes, adding complexity.

Medium-bodied and dry, with a fine, chalky texture, the palate is fresh and well balanced, leading to a long, persistent finish.

WINEMAKING

FRUIT HANDLING & FERMENTATION:

Hand harvested and whole bunch pressed direct to tank for settling overnight. Racked to seasoned French oak barriques for a warm fermentation lasting 18 days.

MATURATION:

Matured for 10 months in barrel before being transferred to stainless steel tanks for another 6 months on full lees to develop complexity and structure.



TECH NOTES

Standard Drinks : 7.7	ALC : 13.0%	Residual Sugar : Dry
Bottled : July 2026	Variety : Viognier	Closure : Screwcap
Vegan Friendly		

stonecroft.co.nz @ stonecroftwinehb

STONECROFT HAWKE'S BAY

Fistonich Family VINEYARDS