

STONECROFT

ZINFANDEL 2023, GIMBLETT GRAVELS, HAWKE'S BAY

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.

VINEYARD

Roy's Hill, Gimblett Gravels

Stonecroft has the oldest Zinfandel vines in New Zealand. The vines were planted in 1993 and originated from Ravenswood in California. Hawke's Bay is a relatively cool climate, so our Zinfandel tends to be a medium bodied wine. We have just a few rows of Zinfandel at our Roy's Hill Vineyard.

TECH NOTES

Standard Drinks : 7.1	ALC : 12.0%	Residual Sugar : Nil
Bottled: October 2024	Production: 93 cases	Vairety: Zinfandel
Clone: Ravenswood	Vegan Friendly	

WINEMAKERS COMMENTS

Bright ruby red colour. Cranberry, wild strawberry and spice. Our Zinfandel has fresh cherry, raspberry and forest floor flavours, together with plum and dried herb notes. It is subtle and long with graphite like tannins.

WINEMAKING

FRUIT HANDLING AND FERMENTATION:

100% Hand harvested. Fermented in open-top stainless steel fermenters. Hand plunged two times daily. Post fermentation soak for two weeks.

MATURATION:

Matured in French Oak Barrels for 17 months.

