

2022

# Stonier Pinot Noir

The fruit for Stonier Pinot Noir is derived from a selection of mature age vineyards scattered across the Mornington Peninsula, with a focus towards the region's cooler south, near the small town of Merricks, where our winery is located.

The 2022 season was influenced by unsettled weather the previous spring resulting in smaller crops. Mild weather and slightly above average rainfall best describes the growing season but a very dry February ensured that fruit ripened evenly and the grapes were in great condition for harvest. Picking commenced on 3<sup>rd</sup> March and continued through to 7<sup>th</sup> April 2022. The Pinot Noir grapes were mostly de-stemmed into small open two and three tonne fermenters, with daily hand plunging and gentle pump overs during fermentation. Approximately 30% of the grapes were left as whole bunches. After 12-22 days on skins, the wine was pressed to a mix of fine grain French oak puncheons and barriques (10% new) for malo-lactic fermentation and maturation (9 months).



- Colour**      Deep ruby red.
- Aroma**      Lifted pomegranate aromas are entwined with rose and cherry pip and layers of dried meats and grilled nuts.
- Palate**      Plush and silky with volume of red fruit. The sappy tannins and succulent acidity push the flavours from the front to the back.

This Pinot Noir that highlights the strength and class of this variety in the Mornington Peninsula in a good season. It will drink well and over the next 5-8 years.

## Technical Analysis

Alcohol:	13.5%
pH:	3.59
TA:	5.80 g/L
Bottled:	March, 2023