

2022

# Stonier Reserve Pinot Noir



Stonier is one of the original pioneers of the Mornington Peninsula, planted in 1978.

The Stonier Reserve Pinot Noir represents the best wine we can produce from our Estate in Merricks, with historically the Windmill Vineyard being the strongest component. The first release for this wine was in the 1985.

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.

Each vineyard was hand-picked between March 20<sup>th</sup> and April 6<sup>th</sup> with the combined blocks averaging only a meagre 1.8 tonnes/ha. The individual vineyard components were partly or wholly destemmed and fermented separately in two tonne open fermenters, with cold soaking, gentle pump-overs and hand plunging. An exception was the Windmill Vineyard, which was fermented mostly as whole bunches. After up to 30 days on skins, each component was pressed and matured in French oak puncheons (20% new) for 9 months. The final blend was approximately 40% whole bunch fermented. The wine was bottled in late January, 2023. *Only 370 dozen made.*

## Tasting Notes

- Colour: Deep scarlet
- Aroma: Perfumed and layered with dark cherries, roasted almonds and earthy mushroom characters.
- Palate: Fine velvety tannins that with red fruit concentration. The concentration and purity of the fruit dictate that this wine will only continue to improve in the medium to long term (5-10 years).

## Technical Analysis

- Alcohol: 13.5%
- pH: 3.55
- TA: 6.0
- Bottled: January, 2023

