

Stonecroft Old Vine Chardonnay 2019

The Story

Stonecroft make wines from grapes they grow themselves in the Gimblett Gravels, Hawke's Bay. The winery is family owned and operated and is a tiny operation, with three small vineyards all plus an onsite winery. Established in 1982, Stonecroft has the oldest Syrah vines in New Zealand. They are well known for the Syrah, Cabernet Sauvignon/ Merlot blends, Zinfandel, Gewürztraminer and Chardonnay wines. Pruning and harvesting are carried out by hand. All three vineyards and the winery are certified organic.

The Vineyard

At Stonecroft, they seek to express through the wines the unique character of the vineyards and each vintage. They seek to make wines which are intense, elegant and fruit-driven, but capable of significant bottle development. The ability of their wines to improve in bottle has been demonstrated over more than 30 years, with many of the early examples still drinking well. Their total production is very small; with around 3000 cases produced annually over a number of varieties. Both the vineyards and the winery are certified organic.

Winemaking

Whole bunch pressed, barrel fermented with 100% malolactic fermentation. Matured in French oak barriques for one year, 35% new oak.

Tasting Note

A complex bouquet nectarine and peach, plus toasty oak. The wine has rich stone fruit flavours, butterscotch, cashew nut and a long finish. Only three barrels were made..

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|---------------------------|------------------|
| Alcohol Percentage | 13.5 % |
| Residual Sugar | Dry |
| T.A. | |
| Aging Potential | 10+ years |



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