

2007

Stonier Reserve Pinot Noir

100% Mornington Peninsula Wine

Stonier

2007 was a challenging growing season – with quite a dry, but cool and windy Spring, and then a very dry ripening and harvest period. Very low yields resulted from the drought and the poor fruit set, with very small bunches and low berry numbers. The Pinot Noir vineyards showed great intensity of perfume and structure, and show a depth of structure and colour reflecting the high skin to juice ratios from the small berries.

Pinot Noir from the oldest vineyards was fermented in small, open fermenters, with about 80% receiving extended skin maceration, and around 5% being whole bunch fermented. Post ferment it was pressed to French oak (30% new) for malolactic fermentation and ageing with minimal winemaking interference before bottling. The 2007 Reserve shows typical intensity and purity of fruit reflecting the older vineyards from which it is sourced, and has the structure to reward medium term cellaring.

Tasting Notes

Colour	Deep, bright red.
Aroma	Very perfumed bouquet of morello cherries, redcurrants and dark chocolate, with some floral, spicy complexity and subtle French oak bouquet.
Palate	Very even but substantial weight of fruit and tannin on the palate, with well balanced acidity lending freshness to the powerful fruit character.

Technical Analysis

Alcohol	13.5%
pH	3.57
TA	6.2 g/L
Bottled	March 2008
Released	November 2008
Wine maker	Geraldine McFaul

