

THE  
OXFORD  
WINE  
COMPANY

## Stonier Chardonnay, Mornington Peninsula

£19.99

**Vintage:** 2016

**Bottle Size:** 75cl

**Alcohol %:** 13.5%

**Country:** Australia

**Description:** Bright zippy citrus notes of lemon and lime peel are prominent on the palate which develops into white peach and a touch of nectarine. There are slight hints of classic creaminess which will only develop more in the bottle.

**Cepages:** Chardonnay

**Group:** Australia

**Sub group:** Victoria

**Colour:** White

**Closure:** Screwcap

**Producer:**

**Website:** <https://www.stonier.com.au/>

**Organic/Bio Status:**

**Food / cocktail match:** Creamy vegetable soups, grilled fish and egg fried rice.

**Food / cocktail recipe:**

**Press**

"Stonier has been at the forefront of Burgundian-style, cool-climate winemaking for decades.

With the first (Chardonnay) vines planted in Victoria's Mornington Peninsula almost as a hobby by founder Brian Stonier in the late 1970s, things soon got serious as the wines emerged in the 1980s, attracting plaudits from all over the world.

The elegant house style remains intact today. "A white Burgundy from Oz! said the Top 100 judges.

"A nose of buttery notes and white flowers that is very attractive and leads into a palate that is just so balanced and elegant, with nice weight and a creamy edge and hazelnut and stone fruit flavours." - The Wine Merchant Top 100 2018



**Awards**

Named in The Wine Merchant Top 100 2018

**Other Info:**

Stonier are passionate about creating terroir driven wines with minimalist intervention. Buckwheat is planted every ten rows in the vineyard to naturally attract light brown apple moths away from the vines, sheep are allowed amongst the vineyards to help prune the vines in the winter to reduce fuel consumption from the vineyard and the soil is helped by chicken manure to promote more organic matter in the soil.

Winemaker Mike Symons on the Stonier Chardonnay: 'This just seems to be a wine that appeals to both people who don't like Chardonnay and people who do. We don't do anything magical to it: we just look after it and hand-pick from some very good vineyards. Our top single-vineyard wines go into that so it's got a lot of pedigree. It should be double the price!'