

# STONEHORSE

BY KAESLER

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## 2023 Stonehorse Chardonnay

The Stonehorse is a symbol of power, strength, elegance, and grace, just like our estate wines in this range. Stonehorse by Kaesler is a true reflection of regional diversity and blending creativity. The Stonehorse Chardonnay is sourced from our estate owned and managed Clare Valley vineyard, which is in the world-renowned subregion of Watervale.

### VINTAGE

A very cold and wet winter saw a later than average bud burst but provided fantastic soil moisture heading into the growing season. These cool and wet conditions prevailed right through spring providing challenging conditions around flowering and fruit set. The vineyard was heavily shoot thinned to reduce the disease pressure and control fruit load. This strategy paid off as the season continued to be cooler than average and a very late vintage was looming. Vintage started around 3 weeks later than normal and the mild conditions allowed for a relatively calm harvest with ample time to pick the parcels at the optimum time.

### REGENERATIVE FARMING

At Kaesler we strive to not only maintain but rebuild the soils, because at the end of the day we want to leave these precious old vines in better condition than we found them. It's a process called 'regenerative farming' as it's more than sustainability, it is a practice that constantly evolves so we are not just sustaining the environment, we are improving it.

### WINEMAKING

Harvested in the cool of the night, the grapes were lightly pressed and cold settled for a week

and then racked off the grape skins and pulp solids, keeping approximately 5% of the light fluffy lees to add complexity and texture to the wine. Yeast lees stirring post fermentation adds to the creamy texture. Malolactic fermentation is encouraged to further add to the mouthfeel and complexity.

**APPEARANCE:** Pale straw.

**BOUQUET:** White peaches and a touch of orange blossoms. There is a subtle background of brown spices nutmeg and coriander seed from oak.

**PALATE:** Full generous mouth filling flavour with fresh honey dew melon and summer stone fruits. This is supported by a citrusy acid backbone and oak influence reminiscent of pistachios nuts giving great length and persistence.

**FOOD PAIRING:** Chardonnay is versatile and pairs very well with many dishes. It loves anything butter or cream based. Great with soft cheeses and foods that have a toasty flavour from grilling or smoking.

**Variety:** 100%  
Chardonnay  
**Region:** Watervale, Clare Valley  
**Soil type:** Loam over clay  
**Harvest:** Machine  
**Origin of oak:** N/A  
**Maturation:** 4 months

**Yeast:** Inoculated  
**Alc:** 13%  
**RS:** 2.5 g/l  
**pH:** 3.22  
**TA:** 5.87  
**Vegan Friendly:** Yes

