

THUNDERSTONE



THUNDERSTONE 2024 PORONGURUP CHARDONNAY

The Porongurup sub-region of the Great Southern has long been the home of delicate, fine and mineral Chardonnay, often overlooked in the search for fantastic Riesling.

Over the years of making Chardonnay from the Porongurups we have been convinced that the quality and style expressed from these vineyards is unique and world class. This comes down to the soils and climate of the region.

Geologically ancient and diverse, the complexity of gneiss, quartz and feldspar volcanic minerals on the range shoulders is interspersed with the more widely spread lateritic "ironstone" gravels and karri loams on the higher wetter sites.

Approximately 50km north of the Southern Coast, there is a discernable continentality in the region with colder nights and warmer days, with there being up to 200mm annual rainfall difference between the north side (drier) and the south.

The vineyard we have chosen is a wonderful mix of beautiful dirt, vine age and dedicated management. Owned and worked by those who micro-manage the vines, not one leaf, cane or berry is out of place or substandard. Low cropping (2-4t/ha) really allows the terroir to shine.

Handpicked and whole bunch pressed direct to French oak puncheons (500L, 50% new), the whole juice was wild fermented and aged on lees for ten months before minimal SO₂ was added. Malo-lactic fermentation is neither encouraged nor resisted.

Released after 2 years in bottle, only 240 dozen made.

The 2024 Thunderstone Chardonnay is tightly wound, layered and seductive. A nose of bright grapefruit, almond meal, spice and honeydew with crunchy soft acidity. A complex focused palate of melon, oat biscuits, five-spice and sea spray minerality has many layers that keep persisting long after the wine is gone. Balanced, complex and classy.

Vintage	2024
Varieties	100% Porongurup Chardonnay
Region	Single Vineyard, Porongurup, Great Southern
Alcohol %	13%

