STONES+ Thunder

ECHOES OF FURY BORDEUAX BLEND 2023



HARVEST DATE:

Cabernet Sauvignon – 14 April 2023 Cabernet franc – 24 March 2023 Malbec – 24 March 2023 Merlot – 24 March 2023 Petit Verdot – 14 April 2024

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BLEND:

70% Cabernet Sauvignon 20% Merlot 5% Petit Verdot 3% Cabernet franc 2% Malbec

BOTTLING: 27 August 2024

VINTAGE:

A late start to the 2023 season in Wilyabrup saw cooler spring conditions slow early vine growth, but steady flowering and fruit set led to well-balanced canopies. Summer was warm and dry, with afternoon sea breezes keeping ripening on track. Cool nights through March helped tannins develop smoothly while preserving freshness. Harvest ran later than usual, delivering Cabernet Sauvignon, Merlot, Petit Verdot, Malbec, and Cabernet Franc with excellent colour, concentration, and structure. The wines show deep, vibrant fruit, fine tannins, and layered complexity—driven by a long, even ripening period that allowed each variety to reach full potential. A classic Margaret River vintage with serious potential.

VINIFICATION:

The grapes were night-harvested from our single vineyard in Wilyabrup, ensuring cool temperatures to preserve freshness and structure. Cabernet Sauvignon and Merlot were fermented in stainless steel tanks, while Petit Verdot, Malbec, and Cabernet Franc underwent fermentation in small opentop fermenters for enhanced varietal expression. Gentle pump-overs and hand plunging maintained balance, extracting fine tannins without over-extraction. Postfermentation, the wines were pressed to 100% seasoned French oak barrels for 16 months of maturation, allowing integration of fruit, tannin, and texture. Careful blending before bottling ensured a wine that reflects the vineyard's depth, structure, and the vintage's signature balance.

ANALYSIS

Alc - 14.50% TA - 5.6 pH - 3.44

TASTING NOTES:

Opening with dark plum and hints of bay leaf and cedar. Dark cherry and mulberry drive the palate, framed by fine tannins and fresh acidity. Subtle earthy notes and a touch of savoury spice linger on the long, balanced finish.

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