



STONY BROOK VINEYARDS

THE 'J' 2022

WINEMAKER'S NOTES

WINEMAKER: CRAIG McNAUGHT

An ever-changing wine, The 2022 vintage of this intriguing blend is 56% Chardonnay, 38% Viognier and 6% Semillon. All of the grapes were grown on Stony Brook. Each variety plays a key role in producing a wine that is both complex and vibrant. The Chardonnay and Semillon components were barrel-fermented, adding richness and depth, while the Viognier was fermented and matured in stainless steel, preserving the grape's natural, wild aromatics. Lime and stone fruit abound on the nose, with supremely concentrated and rich, almost pithy density in the mouth. An incredibly versatile wine that stands up to just about any food. Enjoy up to 10 years from harvest.

THE NAME

This wine is named in memory of Nigel McNaught's aunt, Jackie, known fondly as 'J'. She had a farm in the Paarl area and the many happy times that were spent there inspired the McNaughts to farm. She died a few years ago and this wine was named for her.

ANALYSIS

Alcohol:	13.43%
Sugar:	2.1 g/l
Acidity:	5.5 g/l
pH:	3.45

