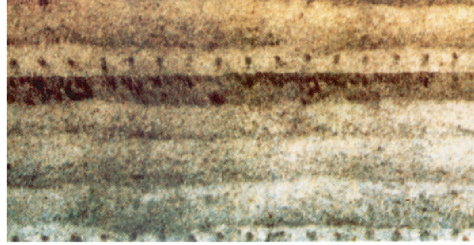


# MOOROODUC ESTATE

## CHARDONNAY 2020

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CHARDONNAY

### **The 2020 Vintage.**

2019/2020 is the first cool growing season we have had since 2015, which seems counterintuitive when you reflect back on the news of Australia's terrible fire season over the summer - we were very lucky, and the conditions here were quite different for us than they were for a lot of Australia. The season started well, with plenty of moisture in the soil and moderate weather conditions. Spring was unseasonably cool, with strong westerly winds resulting in some reduction of fruit set. The drought conditions seen farther north of us extended south in mid-season bringing the most rapid drying of the vineyard we have ever seen. Mild conditions persisted over January and February with intermittent rain events, and cool conditions during the ripening time and lead up to harvest. We escaped the bush fires and the resultant smoke taint seen in other parts of Australia at that time. Vintage started on the 8th of March, three weeks later than in 2019.

**Grapegrowing and Winemaking:** Richard McIntyre and Jeremy Magyar, with assistance from Peninsula Vinecare in our vineyards and Kate McIntyre MW in the winery

**Vineyards:** fruit predominantly from the McIntyre Vineyard, with Osborn and a small selection of Robinson Vineyard fruit

### **Vinification.**

Hand harvesting

Whole bunch pressing

100% wild yeast fermentation in French oak barrels, 10% being new

Natural malolactic fermentation in barrel

10 months in wood on lees with 1 racking prior to bottling

Light fining and filtration

### **The Wine.**

Pale lemon in colour with an elegant nose of lemon rind, barley water, honeysuckle and alyssum flowers and a salty savoury note. The savoury salted preserved lemon notes lead on the palate, with tangy, just ripe white nectarine on the mid palate. Elegant phenolic textures and fresh acid line. Long and lean with flinty notes on the finish.