

MOOROODUC ESTATE

DEVIL BEND CREEK

PINOT NOIR 2020

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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, and while we saw a short burst of extreme heat reaching 43°C soon after Christmas (and effectively pre-veraison) it cooled down significantly after that. Usually January and February bring our hottest weather, but on this occasion mild conditions persisted over these months 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

Vinification.

Hand harvesting, 100% destemmed
100% wild yeast primary fermentation
20 days total on skins
Natural malolactic fermentation in barrel
100% French oak maturation, all old
10 months in wood with 1 racking
No fining and no filtration

The Wine.

Mid garnet with a lifted nose of red cherry and a touch of crushed raspberries. On the palate, the wine is bright red crunchy cherries, backed up with soy mushroom savouriness. Long on the finish, with silky, fine tannin structure. Such a delicious mouthful of wine!