

# MOOROODUC ESTATE

## PINOT GRIS ON SKINS 2021



### **The 2021 Vintage.**

The 2021 vintage at Moorooduc Estate was blessed with a mild, gentle season with rain events throughout, resulting in excellent fruit set, very little vine stress and a paced ripening of fruit. The mild conditions highlighted the different microclimates in the Moorooduc vineyards, with vintage beginning at the normal time (around the 22nd February), but with little pressure on the winery, as different sites and varieties ripened slowly, extending harvest out to late March across our vineyards in the north of the peninsula. The result: a calm harvest, a composed winery team and bright, vivid wines with beautiful natural acidity, and fine phenolics, weaving structure tightly together.

### **Grapegrowing and Winemaking.**

Richard McIntyre and Jeremy Magyar, with assistance in the vineyard from Peninsula Vinecare and occasional assistance in the winery from Kate McIntyre MW

### **Vinification.**

Hand harvesting

Destemmed and fermented on skins (19 days total)

Pressed to barrel (2-3 year old French oak) natural MLF in barrel in Spring

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

Unfined and unfiltered

### **The Wine.**

Pale pink in colour with lifted aromas of strawberry, rhubarb, pink pickled ginger and hints of rose petals. On the palate the wine is more savoury, with crunchy rhubarb and salted plum flavours, firm tannin structure and tangy acid length.

Terrific with salmon and tuna sashimi, or a lovely charcuterie platter.