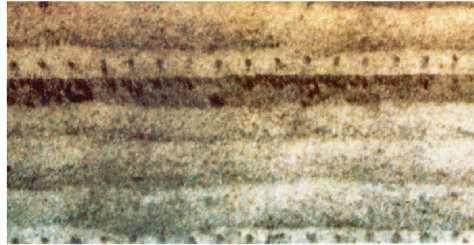


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PINOT NOIR 2019

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PINOT NOIR

The 2019 Vintage.

The growing season started well with good soil moisture and regular rain events throughout spring. While calm, mild weather in November resulted in good flowering and fruit set, the resultant yields were slightly lower than usual. Healthy canopies appreciated regular rainfall in early summer, then through January and into February, a much dryer warmer weather pattern evolved, that would lead us to harvest. Because of this, harvest started earlier than originally expected, keeping us on our toes. The harvest was compressed, putting further pressure on the winery to keep up with fruit reception, however the quality of the resultant wines made the long hours well worth the effort.

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

Vinification.

Yields: < 2 tonnes per acre
Hand harvesting, 100% destemmed
100% wild yeast primary fermentation
20 days total on skins
Natural malolactic fermentation in barrel
100% French oak maturation, 20% new
10 months in oak

The Wine.

RRP \$ 40 / bottle

Deep garnet in colour with a dark rose and violet perfume to the nose, followed by dark cherry fruit with hints of mushroom, forest floor and wild herbs. Similarly dark fruited and luscious on the palate with a touch of tangy pomegranate fruit and Moroccan spice. Velvety tannins, savoury earthy notes and firm acid structure.

A wine that will match well to robust flavours - boeuf bourguignon or a similar slow cooked beef dish would be terrific. For the vegetarians, a beetroot and potato puree with grilled mushrooms would be a lovely match.