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McINTYRE CHARDONNAY 2019

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McINTYRE CHARDONNAY

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.

Winemakers: Richard McIntyre and Jeremy Magyar

Viticulturist: Hugh Robinson

Vineyards: 100% McIntyre Vineyard

Vinification.

Hand harvesting

Whole bunch pressing

100% wild yeast fermentation in French oak barrels, 25% being new

Natural malolactic fermentation (100%) in barrel

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

Light fining and filtration

The Wine.

More savoury and restrained on opening, with cheese, cashew nuts, sandalwood and citrus rind aromatics opening slowly. On the palate, the wine has similar savoury notes, with very tightly wound power and intensity. This wine combines elegance and power, restraint and complexity - it is an intriguing wine that needs time, and food more than the Robinson and will very much reward patience - in the cellar or in the glass.