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McINTYRE PINOT NOIR 2019

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McINTYRE 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.

Winemakers: Richard McIntyre & Jeremy Magyar

Viticulturist: Hugh Robinson

Vineyards: 100% McIntyre Vineyard

Vinification.

Hand harvesting, 100% destemmed
100% wild yeast primary fermentation
20 days on skins
Natural malolactic fermentation in barrel
15 months in French oak, 20% new
No fining or filtration

The Wine.

This single vineyard wine from our home vineyard in Derril Road is further evidence of what our fine vineyard site and mature vines can produce in a really good year. It includes some wine from interesting clones grafted onto our old cabernet vines (planted in 1983).

Deep ruby red with quite a closed nose, that opens slowly. Black and red cherries, with kirsch-like concentration, a touch of black raspberry and woody herbs like thyme and rosemary combine with some violet perfume lift. On the palate the wine is dark fruited, concentrated yet tangy, with black velvet tannin structure that coats all corners of the mouth. So much vibrancy and complexity, this wine is worth spending some time with as it opens up and reveals layers of flavour and terrific length.