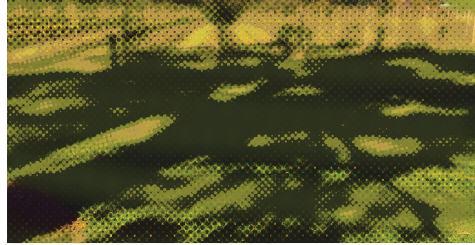


# MOOROODUC ESTATE

## ROBINSON VINEYARD

### CHARDONNAY 2019

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ROBINSON 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.

**Winemaker:** Richard McIntyre and Jeremy Magyar

**Viticulturist:** Hugh Robinson

**Vineyards:** 100% Robinson Vineyard fruit (Dijon clones 95 & 96)

#### **Vinification.**

Hand harvesting

Whole bunch pressing

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

100% malolactic fermentation

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

Light fining and filtration

#### **The Wine.**

The Robinson Chardonnay is vibrant and forward, with bright lemon fruit, blossom and a touch of grapefruit on the nose. On the palate the wine is lively, fresh and bright, with loads of flavour yet with the characteristic elegance, line and length we have come to expect from the Robinson Chardonnay. Ready and raring to go, but will age well for at least 10 years.