

Moorooduc Estate PINOT NOIR

Mornington Peninsula, Victoria

Established in 1981 by Richard and Jill McIntyre, Moorooduc Estate is a small, family-run winery that has developed an enviable reputation for complex and food friendly wines. The Moorooduc team also includes their daughter Kate McIntyre MW. Wines from Australia, their pinot noir is made predominantly from McIntyre Vineyard fruit, with a little of the best from the Garden and Robinson Vineyards.



COUNTRY

Australia

VARIETAL

100% Pinot Noir

SOIL TYPE

Ancient alluvial seabed - sandy top soil, sandy clay

VINEYARD

McIntyre, 30+ y/o vines
12 acres, North facing slope
Highest point 90 m ab sea level
Garden vineyards, 20-25 y/o vines
East of McIntyre
Robinson, 20-30 y/o vines
5 km south of McIntyre
amphitheatre facing Nord/Nord-East
60 m ab sea level

HARVEST

Hand Harvested Late February - mid March

VINIFICATION

Native Yeast 100% destemmed 2t stainless steel 20 days on skins 6 months natural MLF in Barrels 100% French oak, 30% new. 14 months in wood with 1 racking.

TASTING NOTES

Dark in color and fruit expression, with exotic spice perfume and wonderful structure, complexity and length, with velvety firm tannins and bright acidity that balance the depth of fruit.