

MOOROODUC ESTATE



2010 MOOROODUC ESTATE CHARDONNAY

The 2010 Vintage.

The 2009/2010 growing season was fantastic and very much welcomed after the stress of the previous year. A beautiful vintage with just the right amount of rain and sunshine, no disease pressure and everything went like clockwork, resulting in lovely small, ripe berries. A vintage of no excuses!

Winemaker: Richard McIntyre

Viticulturist: Hugh Robinson

Vineyards: fruit predominantly from the McIntyre Vineyard, with a small selection of Robinson Vineyard fruit

Vinification & Analysis.

Hand harvesting

Whole bunch pressing

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

Natural malolactic fermentation in barrel

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

Light fining and filtration

The Wine - RRP \$ 35.00

(600 cases produced)

This wine is pale lemon in colour with highlights of green. The nose is elegant and fine, with lemon and lime fruit aromas, a hint of grapefruit, ginger flower and nectarine, with some flinty notes. On the palate the wine shows more stone fruit intensity and length with mineral notes to add to the citrus and floral components. The wine shows good balance of fruit, acid and alcohol and the finish is long and complex.

A youthful wine with much cellaring potential, but also lovely right now, with delicate white fish, freshly shucked oysters or grilled scallops with ginger and lemongrass.