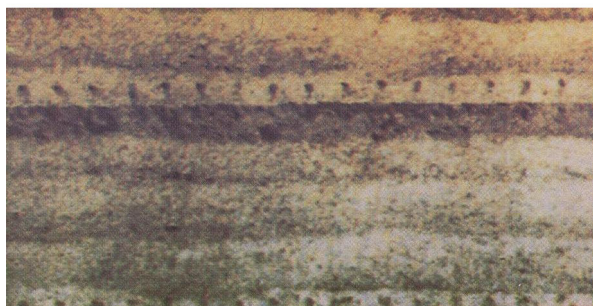


MOOROODUC ESTATE



2010 PINOT GRIS

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!

Viticulturist: Hugh Robinson

Winemaker: Richard McIntyre

Vinification & Analysis.

Hand harvesting

Whole bunch pressing

100% barrel fermented in 2-3 year old French oak

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

Light fining and filtration

Alcohol 14%

The Wine.

400 doz produced.

The fruit from this wine comes from two Moorooduc vineyards on the Mornington Peninsula – the Garden Vineyard and Osborn Vineyard.

Palest gold, with bright aromatics of pear, honey, hints of cheese on toast and spice. On the palate, the wine shows lovely textural depth and freshness, with honey, with savoury nuts, cheese and a hint of minerality. The generous mid-palate is balanced by firm acid and a long lingering finish. Alluring in its youth, this wine will develop further richness and more savoury honeyed notes in 4-8 years in the cellar.

Enjoy with someone special and a lovingly made bowl of spaghetti carbonara or a hunk of gorgonzola, a little honey, some fresh bread and walnuts.