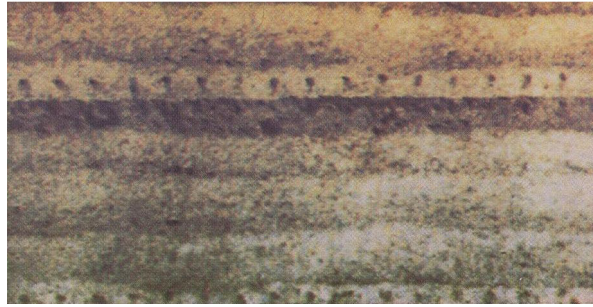


MOOROODUC ESTATE



2010 PINOT NOIR

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

Vinification.

Yields: <2 Tonnes per acre

Hand harvesting, 100% destemmed

100% Wild yeast primary fermentation

20 Days total on skins

Natural malolactic fermentation in barrel

100% French oak maturation, 30 % new

15 months in wood with 1 racking

No fining and no filtration

The Wine - RRP \$ 36.00

900 doz produced

This pinot noir is made predominantly from McIntyre Vineyard fruit, with a little of the best from the Garden and Robinson Vineyards.

The wine is dark in colour 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; showing just exactly why we are so excited about producing pinot noir here at Moorooduc Estate.

Drink young with Chinese-style crispy-skin duck, or age to enjoy in 5-8 years, or longer, with a semi-hard ewes milk cheese or a perfectly cooked coq au vin.