



## MOOROODUC BLANC

2010

### **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 pressed

100% Wild local yeasts

100% stainless steel fermentation

Light egg white fining and no filtration

Alcohol 14%

### **The Wine - RRP \$ 16.00**

Production: 500 Cases

The new duckling is out in time for summer. Crisp and bright, no new oak, lots of lovely citrus fruit with a touch of chilled honeydew melon – the perfect summer drink!

This is our version of a 'classic dry white', and it just happens to be made from high quality, cool climate chardonnay. Less focussed on varietal expression than our other whites, this is a wine that just loves to be buried in ice on a hot day, taken to picnics and barbeques and is very happy in just about any social situation.