MOOROODUC ESTATE NEWS

AUTUMN 2011

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NEWS

We have just experienced the wettest summer on record and as we approach the end of the 2010/2011 grape growing season, grape growers and wine makers are, understandably, in a slough of despond. We have been experiencing the most challenging conditions for growing grapes. Extraordinary downy mildew conditions (warm and wet) interspersed with powdery mildew conditions (cool and overcast) and now we await the dreaded botrytis (bunch rot) conditions as the grapes try to ripen. Having said that, we currently have a crop of grapes that could still, if we have some decent weather from now on, produce fine wine. Keep your fingers crossed.

Does all this, and the warm, dry seasons of the past few years with extreme events, such as the black Saturday weather in 2009, mean that the climate is changing as the result of human activity (putting a lot of CO2 into the atmosphere)? As I understand it, there is a view strongly held by most climate scientists that we are seeing climate changes caused by just such activity.

It would seem clear that we are dealing with very complex systems where predicting the precise consequences of actions or changing conditions are difficult if not impossible. Given the current debate in Canberra on the proposed carbon tax, how should we respond? My inclination is to defer to expert opinion. No one would consult a dentist to design a bridge or ask an engineer to advise on the treatment of bowel cancer.

On the one hand, even if there is only a small risk that we are the cause of rapid global warming we should take out insurance against this risk. As my friend George Mihaly points out, one does not need the risk of one's house burning down to be high, to justify buying insurance against such an event.

On the other hand, it so happens that what we need to do to take out this insurance has other benefits. Burning fossil fuels for energy is only a short-term option. However, we have huge amounts of energy available to us that will not run out (while the solar system survives). These we must learn to harness if we wish to continue our energy consuming ways. This will require vision, leadership and investment. Let's get on with it for the sake of our planet – and Mornington Peninsula Pinot Noir!

Richard.

NEW RELEASES

2010 Devil Bend Creek Pinot Noir $27/bottle

A no-excuses vintage, producing a wonderful array of high quality wines. Our first offer from this wonderful vintage is youthful and bright, deep opaque ruby in colour with a vibrant nose of red and black cherries, cocoa, liquorice and Chinese five spice. On the palate the wine is crisp yet round with a silky mouth feel. Tangy red and black berries combine with spicy notes, a firm structure and long on the finish.

2009 McIntyre Vineyard Chardonnay $35/bottle

The 2008/2009 season was shaping up to be a beautiful vintage when the hot weather that lead to the Black Saturday bushfires hit. We were fortunate not to have any fires or smoke here, but the scorching 47° heat damaged over 50% of the grapes beyond repair. Careful fruit selection and sorting at harvest time resulted in small quantities of high quality wine.

The chardonnay is pale green gold colour, with tight aromatics of honey, lime and lime blossom. In the mouth there is good mid-palate intensity, creaminess and length with mineral notes adding to the citrus and floral components. The finish is long and elegant with tangy acidity.

2009 McIntyre Vineyard Pinot Noir $35/bottle

A vibrant and concentrated wine. Bright ruby in colour with a rich and exotic dark fruited nose, showing rich black cherry and mulberry notes, dark rose petal perfume, and a hint of Moroccan spice.

On the palate the wine is firm yet silky, with dark fruit and spice, intense fine tannins and crisp, bright acidity. Lovely length and elegance on the finish.

JILL'S SAY

In recent years, our harvest has begun in February and commercial pickers have picked our grapes. With this year's crazy weather, vintage is not likely to begin until well into March and this caused me to reflect on vintages of last century, when our picks used always to be in late March, and things were done very differently.

As the grapes approached optimum ripeness, Richard would search out his list of 'Friends of Moorooduc' and begin the long evenings of calling people with dates of picking, to see if they wanted to come and help. Those who could would arrive early on the appointed morning (always a few who arrived a little later), and they would work hard, chattering and laughing amongst the vines, until they were summoned by the children, ringing a cowbell for morning tea! My mother's marvellous scones, served with homemade berry jam and clotted cream.

In many years, a lunch was also the celebration of Richard's birthday on the 28th of March. All food came from my kitchen in Middle Park and it was always very gratifying to see our friends enjoying their well deserved feast, after a hard day of picking. Each year we had about four of these picks and the centre of all the activities was the old rammed earth building, which is now the cellar door. Richard would share the space in his laboratory with Pat John who, after checking the vineyard to see the pickers had not missed any grapes, always led the huge task of washing up. So many great friends and helpers have been involved over the years. Thank you all.

I was reminded of Pan Bagna - a perennial favourite and always part of the vintage lunch platters. This 'sandwich' was apparently invented by the Nicois to eat after a game of boules, and I think it is a great addition to a picnic, or school lunch for the adventurous young eater.

Pan Bagna (as I made it)

1 stick of French bread
5 anchovy fillets
3 sliced ripe tomatoes
1 heaped tablespoon of capers, soaked in water and drained
3 finely chopped pickled dills
1 small handful of black olives
4 chopped spring onions
1 shredded iceberg lettuce

Split the French loaf down one side and lay it open. Pull out all the bread leaving the crust as a case. Rub the insides with garlic and lay the sliced tomatoes and the anchovies along the loaf. Mix the rest of the ingredients with your favourite dressing, (vinaigrette was my choice) and when they are well mixed lay them along the loaf also. Wrap well with plastic wrap and weight overnight ready for using the next day. Cut on the cross into pieces about 5 cm long.

Weekend Food at Cellar Door

We will continue to offer pizza at cellar door on Saturdays and Sundays from 12noon until 3pm, up until the Easter/Anzac Day long weekend. Then for the winter months, a tasting plate, coffee and biscuits will still be available on Saturdays, and pizzas, only on Sundays. Autumn is the time for pizza – our own thin, sour dough bases, with the best local and seasonal ingredients topping them, cooked to perfection in our wood fired oven. Delicious with a glass of chardonnay, pinot gris or pinot noir!

Moorooduc Estate in the UK!

In December 2010, we shipped our first wine to the UK market. Our new distributers report that our wines are being very well received by their customers – including Selfridges! Kate will be in London for a week in May… if you are reading this in the UK, or have friends who should know about us, sign up for our email news and watch this space!

WINE ORDERS – NEW RELEASES

	price	quantity
2010 Devil Bend Creek Pinot Noir	$27	☐☐
2009 McIntyre Vineyard Chardonnay	$35	☐☐
2009 McIntyre Vineyard Pinot Noir	$35	☐☐

- A 10% discount applies for orders of 1 dozen or more
- Delivery charge of $10/case Melbourne metro, $15/case country Vic, $15-30 Interstate
- For delivery, quantities must be in multiples of 6.
- other wines available – check at cellar door for prices and vintages

Name……

☐ Have my wine delivered (multiples of 6 only)

Delivery address……

……..

……..

Postcode ☐☐☐☐

Phone (……)……..……..……..

or

☐ Pick up from winery (no delivery charge)

Payment details

☐ Cheque enclosed for $……..…
(including discounts and delivery charges)

or

☐ Please debit my ☐ MasterCard ☐ Visa ☐ American Express ☐ Diners Club

Name on card……..

Card number

☐☐☐☐ ☐☐☐☐ ☐☐☐☐ ☐☐☐☐

Exp. ☐☐ / ☐☐

By supplying an e-mail address, we can keep you informed electronically

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