

SPRING 2010

NEWS

Wet Weather

For the first time since 1996, we are seeing a wet winter and early spring. We are being reminded of issues from the past. For example, getting a tractor onto the vineyard when the ground is wet. Mowing, sweeping and early sprays (like copper and sulphur to protect against powdery and downy mildew) have been difficult.

Disease control in vineyards is a long-term project. In the context of a cool, maritime climate, it is more about canopy management than sprays. In the heat of 2009, we were punished for the way the vineyard is managed. Maybe we will be rewarded this season for the same strategy. I am talking about all the work to achieve a vertical canopy with good fruit exposure and minimal shading of foliage.

Who knows what the rest of the growing season will come up with? Climate change seems to serve up extremes. So far we on the Mornington Peninsula have been treated kindly by these changes. I cannot help being optimistic about this season. A later start may mean that we will be picking beautiful, ripe fruit in March and April next year, with a chance to make wines of quality that reflect (in a positive way, we hope) another interesting season.

Richard.

Seasonal Feast dates for 2011

9 th January	Summer lunch
13 th March	Harvest Chardonnay lunch
10 th April	Autumn lunch
8 th May	Mothers Day lunch
19 th June	Winter Solstice Mushrooms and Pinot
10 th July	Winter lunch
4 th September	Fathers Day lunch
9 th October	Mornington Peninsula Pinot Week
13 th November	Spring lunch
11 th December	Christmas at Moorooduc

NEW RELEASES

2008 The Moorooduc Chardonnay - \$60/bottle

James Halliday gave this wine his equal top score for chardonnay in his 2011 Wine Guide – 97. “Light straw green, this wine brings together the best of the McIntyre and Robinson Vineyard wines, complexity, sheer intensity and an extremely long palate with great energy and drive. Close to perfection.”

Can't really say much more than that – this wine is from the best fruit from the McIntyre Vineyard and we are delighted with it. Needless to say, it will sell extremely fast so get in quick if you want to have some of your very own. Limit of 6 bottles per customer.

2007 Moorooduc Estate Shiraz - \$30/bottle

Our new release shiraz shows lovely pepper and lifted Moroccan spice and received 94 points from Halliday, and the following review; “Good colour; an appropriately elegant shiraz, no more than medium-bodied, but with fluid cherry fruits and fresh acidity; oak inputs nicely controlled, the length admirable”.

2009 Moorooduc Blanc - \$16/bottle

Just in time for spring and summer, our new Moorooduc Blanc is ready for release. Are you looking for something crisp, fresh and bright? With no oak and just a splash of pinot gris, this is a delicious dry refreshing wine to drink cold on a sunny day, quaff with a cold seafood platter or to drink with yum cha. Perfect warm weather drinking!

The Moorooduc Chardonnay Six Pack - \$360

Ever compared a few vintages of a wine in a ‘vertical’ tasting? If you haven't already stashed these wines in your cellar, we are offering the unique opportunity to purchase the 2008, 2007 and the 2005 The Moorooduc Chardonnay. You have read here, and in our autumn newsletter about the relative merits of the younger wines, offered here with the wonderful 2005. Three years ago, Halliday gave it 96 points and commented on its ‘weight and complexity’, ‘texture’ and ‘creamy notes’. We opened a bottle last week and these comments still ring true. Pale golden with a complex nose and palate showing honey, roasted brazil nuts, mineral notes and wonderfully fresh lemon, mandarin and white peach. Long, textural and elegant on the palate, it is really starting to hit its straps.

MOOROODUC ESTATE NEWS



SPRING 2010

JILL'S SAY

First and most importantly, I am so happy to announce to those of you who don't know, that we now have a world recognised wine expert at Moorooduc Estate. Our daughter Kate is now Kate McIntyre MW, (Master of Wine). She is one of only 3 Australian women to gain this qualification and one of only 257 MW's in the world. Kate has worked extremely hard and long to gain entry to this elite body and Richard and I are very proud of her. Well done Kate!

Only the Spring Lunch remains for this year and it has been fully booked for some time. My seasonal lunches have been enormously popular and I have really enjoyed doing them. Perhaps some of you are unaware that we have held a series of set menu Sunday lunches in the restaurant. These lunches feature very local, organic, top quality seasonal ingredients and the cost has been \$80 per head including our Moorooduc wines matched to the food. This is amazing value for a great Sunday afternoon relaxing in our beautiful dining room. I have decided that in 2011 I will do more of these special events and suggest that if you are interested you book early so you don't miss out. Listed below are the proposed lunches for 2011.

Finally, I would like to ask how many of you have noticed that most reviews of Moorooduc Estate, begin "Down a dusty unmade road..." ? Access to Moorooduc Estate has always been a negative for us and now the situation deteriorates further. Due to the construction of the new freeway Derril Rd is closed and we are inaccessible from the North, but take no notice of the Road Closed sign at the Southern end as we ARE here, you CAN get to us from the South. Signage to Moorooduc Estate is minimal and most of it directs from the North, but I would like to reassure you that we are accessible via Tuerong Rd. (look for our sandwich board pointing left up Derril Rd.), and also via Loders Rd., and Graydens Rd.

Here now, something sweeter: a recipe for chocolate sauce, given to me by my friend Joan Campbell.

It's so easy, keeps for ages in the fridge and is a great standby for dressing up your summer icecream and strawberries.

Old-fashioned Chocolate Sauce

- 3 tablespoons good quality cocoa
- 2 cups brown sugar
- 2 tablespoons butter
- 1 cup cream
- pinch salt

Boil all ingredients together until the mixture collects.

Serve hot or cold.

Reheat in a double boiler and thin with the addition of a little cream if necessary.

For a caramel sauce simply omit the cocoa and add 1 teaspoon vanilla.

NEW EDITION

We are delighted to report that, as of mid-September, we have a new addition to the family. After our dear old standard poodle Samwise Gamgee died last September, we have missed his presence sorely. A year later, we now have a new standard poodle puppy – Frodo Baggins. He is a delightful clown and a calm and lovely puppy. Pedro approves and Jill and Richard now have their hands full with puppy training.



WINE ORDERS – NEW RELEASES

	price	quantity
2009 Moorooduc Blanc	\$16	<input type="checkbox"/> <input type="checkbox"/>
2008 The Moorooduc Chardonnay	\$60	<input type="checkbox"/> <input type="checkbox"/>
2007 Moorooduc Estate Shiraz	\$30	<input type="checkbox"/> <input type="checkbox"/>
The Moorooduc Chardonnay mixed six pack (2x 08, 2x07, 2x05)	\$360	<input type="checkbox"/> <input type="checkbox"/>

- A 10% discount applies for orders of 1 dozen or more (excluding The Moorooduc Chardonnay mixed 6 pack)
- 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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