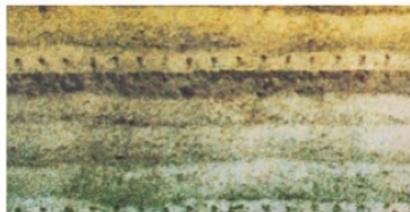


MOOROODUC ESTATE



Moorooduc Estate

Mornington Peninsula, Vic

www.moorooducestate.com.au

Moorooduc Estate offers some of the finest Mornington Peninsula wines and hand crafted produce available. The vineyard, one of the first in Mornington, was planted in 1982 by Richard and Jill McIntyre who continue to make magnificent wines assisted by their daughter Kate McIntyre MW.

Wild yeast ferments and minimal intervention winemaking, with a nod to traditional Burgundian techniques, allow their wines to express their site specificity, or terroir. The wine growing regions surrounding the city of Melbourne and Port Phillip Bay are known as the “dress circle”. The critical ripening period in this temperate climate is in the late summer and autumn, which is the most stable season with cool nights and dry sunny days.

The home vineyard, the McIntyre vineyard is mainly planted to Pinot Noir and Chardonnay (with a small amount of Shiraz). It is an elevated site with a gentle north to north-westerly facing slope. The topsoil is very sandy but the subsoil is unusually vine-friendly clay with veins of sand running through it. Deep down in this layer one encounters red coloured clay and rock indicating the presence of oxides of iron.



2015 Pinot Gris

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

“Pale gold in colour, the nose is reminiscent of ripe Bartlett pears and honey. Hints of cinnamon and clove spice add complexity and depth. On the palate, the wine is full bodied and creamy, with lovely baked pear and spice flavours. Firm acid and long flavours linger on the finish. A delicious, textural wine that is a lovely aperitif”

2016 Devil Bend Creek Chardonnay

The fruit for this wine comes predominantly from the Osborn vineyard, and we use low intervention winemaking, including wild yeast fermentation in old oak barrels, to celebrate the flavours we achieve in the Moorooduc ‘subregion’ of the Mornington Peninsula, unencumbered by new oak. *“Bright lemon colour with aromas of lemon pith, beeswax and salted caramel. On the palate the wine is fresh and bright, with citrus fruit and nutty honey nougat flavours. Full-bodied yet elegant, with lovely length and crunchy natural acidity, that leaves your palate begging for more.”*

2014 Chardonnay

Hand harvested fruit comes from the McIntyre and Robinson vineyards. It is whole bunch pressed and is fermented using 100% indigenous yeast in French oak barrels (25% new). 100% malolactic ferment in barrel. The wine is then aged for 10 months on lees with only 1 racking. *“Pale green/gold in colour with aromas of lemon oil, aniseed and a touch of fejoa. The palate is fresh and bright, with restrained fruit, cashew nuts, attractive salty minerality and a lovely mid palate richness to balance the tangy acidity.”*

2014 Robinson Chardonnay

A single vineyard wine from the Robinson’s vineyard on the Old Moorooduc Road. All fruit is handharvested and whole bunch pressed before 100% indigenous fermentation in French oak barrels (25% new). Natural malolactic fermentation (50%) in barrel with 10 months on lees. *“Pale lemon in colour with lemon oil and white blossom notes. A hint of salty minerality, fennel and white peach. On the palate the wine is fine and long, with juicy salted lemon fruit and a slatey, savoury finish. A touch of sandalwood spice.”*



2014 McIntyre Chardonnay

A single vineyard wine from the oldest chardonnay vines grown in the McIntyre vineyard on the estate. All fruit is hand-harvested and whole bunch pressed before 100% indigenous fermentation in French oak barrels (25% new). 100% Natural malolactic fermentation in barrel with 10 months on lees. *“Pale gold in colour with restrained, yet expressive nose of white peach, baked quince, pink grapefruit and sandalwood. Honey and salted hazelnuts and brazilnuts lurk in the background. Smooth and long on the palate with grapefruit rind, white peach and spicy notes – very vinous with savoury richness on the finish. A very complete wine.”*

2016 Devil Bend Creek Pinot Noir

Hand harvested and 100% destemmed this wine is made using only indigenous yeasts. Extended maceration and 10 months aging in older French Oak ensures good varietal expression. *“A delicious, dark fruited pinot noir. Purple garnet in colour with a rich perfume of violets and dark ripe cherries. A touch of exotic pomegranate molasses and Mediterranean spice adds complexity to the nose, and follows through on the palate. Plush and juicy on the palate, with tangy orange notes and firm but silky tannins.”*

2014 Pinot Noir

Hand harvested yields of less than 2t/acre and 100% destemmed this wine is made using only indigenous yeasts. Extended maceration and natural malolactic fermentation in barrel. Elevage in French oak with 25% new. The wine is bottled without fining or filtration. *“Ruby red in colour, this wine has a bright nose of red and black cherries, black raspberries, violet, lilies and hints of sandalwood spice. More savoury on the palate, with crunchy cherry fruit and darkly exotic spicy notes, reminiscent of church incense. Savoury, earthy, granitic notes linger and on the finish, a touch of the combination of sweet fruit and refreshing bitterness of sucking the last fruit off a cherry pip.”*

2014 Garden Vineyard Pinot Noir

Hand harvested from the Garden Vineyard on the McFall farm across the hill. Yields of less than 2t/acre and 100% whole bunch fermented using only indigenous yeasts. Extended maceration and natural malolactic fermentation in barrel. Elevage in French oak with 25% new for 15 months with 1 racking. The wine is bottled without fining or filtration. *“The whole bunch fermentation results in a deep garnet colour and a gorgeous savoury nose. Aromas of teak, dark wild cherry, morel mushrooms, earthy notes and dark red roses abound. There is a hint of roasting beef coated in chopped rosemary and thyme. On the palate the firm, fine-grained tannins are king, surrounding the savoury, meaty yet plush flavours and textures creating a dark mouthfeel that goes on and on.”*

2014 Robinson Pinot Noir

Hand harvested from the Robinson's vineyard on the Old Moorooduc Rd. Yields of less than 2t/acre with 20% whole bunch fermented using only indigenous yeasts. Extended maceration and natural malolactic fermentation in barrel. Elevage in French oak with 25% new for 15 months with 1 racking. The wine is bottled without fining or filtration. *“Always the pretty one of the single vineyard pinots, this wine is bright ruby red, with a crunchy red cherry nose. Complexing notes of marzipan and lifted perfume of Moroccan pink rosebuds. On the palate the wine is fresh and spicy – hints of schezuan pepper, tangy red cherry and ferrous minerality are wrapped up in a silky texture and long finish.”*

2013 McIntyre Pinot Noir James Halliday 97/100 (top 100 wines of 2015)

Hand harvested from the Estate vineyard on Derril Rd. Yields of less than 2t/acre with 20% whole bunch fermented using only indigenous yeasts. Extended maceration and natural malolactic fermentation in barrel. Elevage in French oak with 25% new for 15 months with 1 racking. The wine is bottled without fining or filtration. *“Bright garnet in colour the nose is complex and lifted – aromas of red cherry, pomegranate molasses, licorice and crushed red rose petals vie with hints of clove and cinnamon spice, sandalwood, blood orange rind and cocoa. On the palate the wine is crisp and fresh, with crunchy red cherry and ripe mulberry fruit. The spice and herbal notes seen on the nose compete on the palate, composing a long, savoury finish to a deliciously velvety textured wine.”*