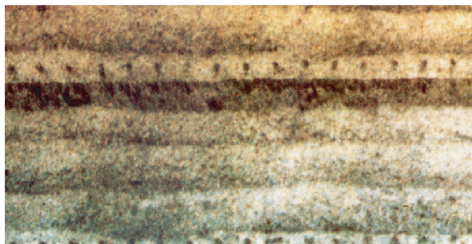


# MOOROODUC ESTATE CHARDONNAY 2024

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CHARDONNAY

## THE 2024 VINTAGE

2024 started out well with average rainfall and stable weather patterns, but it was to offer some twists and turns along the way to vintage. It got wetter and warmer through October, producing strong growth in canopies and a little more disease pressure than we like up until flowering. Conditions were kind in the northern Peninsula for fruit set, resulting in good yields that would balance the developing canopies. Cooler weather towards the end of November slowed things down a little and in the leadup to Christmas, we got some unwelcome wet, damp and humid weather. By New Year, just prior to veraison and in the leadup to vintage the vines enjoyed warm, stable, sunny, dry weather. Harvest started relatively early on the 20th of February, and conditions were generally textbook for growing tannins and flavours that would produce wines of intensity, structure and beautiful aromatics.

## GRAPEGROWING AND WINEMAKING

Richard McIntyre and Jeremy Magyar, with assistance from Peninsula Vinecare in our vineyards and Kate McIntyre MW in the winery

**VINEYARDS** predominantly McIntyre Vineyard, with some Osborn and Robinson Vineyard fruit

## VINIFICATION

Hand harvesting  
Whole bunch pressing  
100% wild yeast fermentation in French oak barrels, 10% being new  
Natural malolactic fermentation (80%) in barrel  
9 months in wood on lees with 1 racking prior to bottling  
Light fining and filtration

## THE WINE

Palest gold in colour with a nose that is redolent of honeysuckle, ripe white nectarines, lemon zest and a hint of grapefruit. Hints of toasted brioche, shortcrust pastry and clotted cream add richness and sandalwood spice and salty notes bring savoury complexity as the wine opens up in the glass. On the palate the wine is zesty with juicy lemon and grapefruit flavours and acidity, salted green pineapple notes and peach skin phenolics. The finish is long, firm and refreshing.

Delicious right now, this will be a perfect match to kingfish ceviche or sashimi, or flathead tails panfried in butter.