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THE MOOROODUC McINTYRE CHARDONNAY 2023

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THE 2023 VINTAGE

Another season that took us on a roller coaster ride of climatic conditions. The vines were still bruised coming off the back of a difficult '21/'22 season. Early budburst in the warmer sites was greeted with spring sunshine and we felt optimistic about the potential of a better flowering period ahead. That wasn't to be, as the weather turned cold, wet, and windy for weeks and the already battered canes of the previous year struggled to flower and set fruit, resulting in another year where yields were greatly reduced. After the difficult weather throughout fruit set, nature delivered a mild period of warm nights and cool to mild days over December and from veraison to harvest. While the yields were small, the cool, stable conditions over summer and in the lead up to harvest resulted in a long slow ripening period that gave us delicious wines of deep concentration, bright acidity, layered complexity and beautifully fine detail.

GRAPEGROWING AND WINEMAKING

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

VINEYARDS 100% McIntyre Vineyard

VINIFICATION

Hand harvesting
Whole bunch pressing
100% wild yeast fermentation in French oak puncheons, 50% second fill
Natural malolactic fermentation (100%) in barrel
9 months in wood on lees with 1 racking prior to bottling
Light fining and filtration

THE WINE

Palest gold with a restrained and elegant nose of lemon zest, yellow apple, butter puff pastry and a hint of toasted cashew and macadamia nuts. Restrained yet powerful on the palate with lemon rind, honey, hints of croissant and salty goat curd. Long lemony acidity on the finish.

Pair to a crispy skinned roast chicken with duck fat roasted potatoes.