

MOOROODUC ESTATE

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McINTYRE PINOT NOIR 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, 100% destemmed
20 days on skins
10 months in French oak, 10% new

100% wild yeast primary fermentation
Natural malolactic fermentation in barrel
No fining or filtration

THE WINE

Pale ruby in colour, this wine has a complex nose of macerated ripe strawberry, red and black cherry fruit, barely cooked rhubarb, rose and violet top notes, hints of coriander and cumin seeds, thyme, wild mint and a hint of cocoa. On the palate the wine is all crunchy red cherries, rhubarb and a touch of earth mushroom complexity. Very youthful and finely structured with firm acid and velvety tannins rounding out a long juicy finish.

Drink now with Peking duck pancakes, or a really good fillet steak.