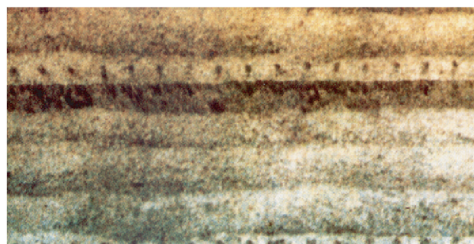


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PINOT NOIR 2023

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PINOT NOIR

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

VINIFICATION

Hand harvesting, 100% destemmed
17-21 days total on skins
100% French oak maturation, 15% new

100% wild yeast primary fermentation
Natural malolactic fermentation in barrel
10 months in oak

THE WINE

Bright ruby colour with the most beautiful aromatic nose of lifted juicy red and black cherry, rose petals and violets, and hints of strawberry, raspberry and mulberry. On the palate red cherry fruit is centre stage, with some more savoury thyme, rosemary and lavender herbal notes and a hint of Chinese five spice. Firm, fine grained tannins add structure to the wine, as does juicy red fruited acidity.

Delicious to drink right now with a chunk of Ossau-Iraty cheese (traditionally served with a spoonful of cherry jam), and a lovely match to pan-fried duck breast with duck-fat roasted potatoes. Will age well if you have the patience!