

MOOROODUC ESTATE

DEVIL BEND CREEK PINOT NOIR 2024

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PINOT NOIR

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

VINIFICATION

Hand harvesting	15% whole bunch / 85% destemmed, fermented separately
100% wild yeast primary fermentation	18-20 days total on skins
Natural malolactic fermentation in barrel	100% French oak maturation, all old
10 months in wood with 1 racking	No fining and no filtration

THE WINE

Mid garnet in colour with a nose of strawberry and red cherry fruit with a hint of rose petal perfume and orange zest. Juicy and fresh on the palate with bright red and black cherry, a touch of spice, tangy blood orange acidity and silky tannins.

Match to a creamy mushroom pasta or a roast chicken with all the trimmings.