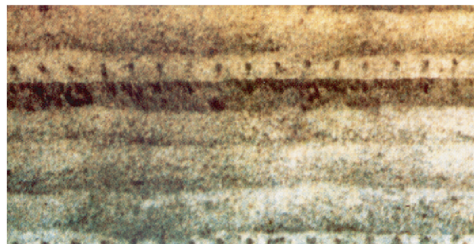


MOOROODUC ESTATE CHARDONNAY 2023

M O O R O O D U C E S T A T E



C H A R D O N N A Y

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 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 (100%) in barrel
9 months in wood on lees with 1 racking prior to bottling
Light fining and filtration

THE WINE

Pale gold in colour with lifted aromas of lemon rind, white peach, blossom and a touch of honeydew melon. Some nutty, salty savoury notes add complexity on the nose. On the palate the wine is rich, with plenty of citrus and stone fruit flavour, firm acid line and a savoury textural note. The wine finishes dry and biscuity with a lemon tang.

A beautiful match to a creamy seafood chowder, or scallop pie.