

MOOROODUC ESTATE

GARDEN VINEYARD

PINOT NOIR

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The 2021 Vintage

The 2021 vintage at Moorooduc Estate was blessed with a mild, gentle season with rain events throughout, resulting in excellent fruit set, very little vine stress and a paced ripening of fruit. The mild conditions highlighted the different microclimates in the Moorooduc vineyards, with vintage beginning at the normal time (around the 22nd February), but with little pressure on the winery, as different sites and varieties ripened slowly, extending harvest out to late March across our vineyards in the north of the peninsula. The result: a calm harvest, a composed winery team and bright, vivid wines with beautiful natural acidity, and fine phenolics, weaving structure tightly together.

The Wine

The Garden Vineyard, across the hill from us, is owned by the McFall family and has been leased and run by Moorooduc Estate for over ten years. Fruit was hand-picked and whole bunches placed directly into the fermenter.

Mid-purple ruby in colour, this wine has a moreish nose, combining black raspberry and cherry with cinnamon and star anise spice and earthy savouriness. A touch of orange rind and Campari notes emerge in time from the whole bunch fermentation. Red cherry juicy fruit on the palate is balanced by woody flavours reminiscent of rosemary, lavender, dried autumn leaves and mossy earth. Fine grained tannins round out the structure on the palate, with some tangy acidity that keeps things fresh.

A delightful match to osso bucco and saffron risotto, or a pine mushroom pithivier.

Grape growing and Winemaking

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

Vineyards

100% Garden Vineyard

Vinification

Hand harvesting, 100% whole bunch, 17 days total on skins & stalks, 14 months in French oak, 22% new, 100% wild yeast primary fermentation, Natural malolactic fermentation in barrel, No fining or filtration