

MOOROODUC ESTATE

THE MOOROODUC

McINTYRE PINOT NOIR 2021

MOOROODUC ESTATE



THE MOOROODUC
McINTYRE PINOT NOIR

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.

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
14 months in French oak, 20% new

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

The Wine.

This single vineyard wine from our home vineyard in Derril Road is further evidence of what our fine vineyard site and mature vines can produce in a really good year. It includes some wine from interesting clones grafted onto our old cabernet vines (planted in 1983).

Iridescent ruby in colour with bright red cherry and raspberry fruit, savoury notes of cedar, cinnamon bark and a touch of pomegranate molasses. Crunchy red cherry fruit on the palate with savoury, earthy sous bois flavours. Tangy red fruit on finish. Silky velvety tannins.

Drink now with slow cooked duck Maryland on a potato and beetroot mash, or cellar for 10+ years.