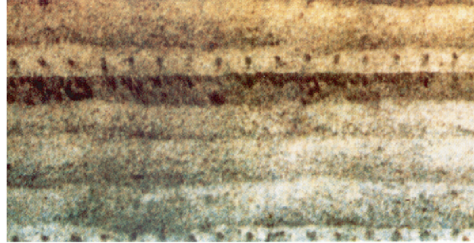


# MOOROODUC ESTATE

## McINTYRE SHIRAZ 2018

M O O R O O D U C   E S T A T E



S H I R A Z

### **The 2018 Vintage.**

2018 was a very special vintage that produced perfectly ripened, complex, delicious wines. Warm, calm Spring weather in November was very conducive for flowering and fruit set. Because of this abundance of crop, we had to maintain careful management of crop levels to ensure top quality fruit and wine. Tight, compact bunches could have been in danger of disease if conditions had been humid, but beautiful, warm, dry weather in late January through February kept things disease-free. This run of moderate conditions through to vintage allowed us to pick parcels when we wanted, rather than being rushed to harvest by weather events.

**Winemaker:** Richard McIntyre & Jeremy Magyar      **Viticulturist:** Hugh Robinson

**Vineyards:** A single vineyard wine from the McIntyre vineyard in Derril Road

### **Vinification.**

Hand harvested

100% whole bunch, wild yeast fermentation

Pressed 17 days post harvest and racked to barrel after 24 hours settling in tank

100% French oak, 20% new

Natural malolactic fermentation in barrel

15 months in wood with 1 racking prior to bottling without fining or filtration

### **The Wine.**

Deep purple in colour with a complex nose of red plum and cherry, black pepper spice, licorice and graphite notes. On the palate the wine is mouthfilling, with dark blackberry and black plum fruit and some savoury earthy notes, dark cocoa and licorice strap on the finish. Firm, fine grained tannins and tangy acidity play nicely together with black fruit notes lasting long after the wine is gone.

Match to a slow cooked navarin of lamb (that's french for lamb cooked with turnips)