

Moorooduc Estate

Chardonnay



Tasting Notes:

Pale gold in color with a rich, savory nose of white nectarine, cashew nuts, brine, rillettes, dill and cedar notes. On the palate the wine is textural with mealy notes and grapefruit freshness and a long finish with salty almond notes.

Production Notes:

Hand harvesting, Whole bunch pressing, 100% wild yeast fermentation in 25% new French oak barrels, natural malolactic fermentation (100%) in barrel, 10 Months in wood on lees with 1 racking prior to bottling, light fining and filtration.

Cellaring:

Drink now or cellar for five to eight years.

About Moorooduc Estate:

Established in 1982 by Richard and Jill McIntyre, Moorooduc Estate is a small, family run wine business that has developed an enviable reputation for complex and food friendly wines. Hands-on care in the vineyard, with minimal use of chemicals, produces the best possible fruit. Wild yeast ferments and minimal intervention winemaking, with a nod to traditional Burgundian techniques, allow our wines to express their site specificity, or terroir.

Reviews:

2016: 94 Suckling; 94 Halliday

2015: 95 Halliday; 91 Wine Enthusiast

Mornington Peninsula is a maritime, cool-climate region in Victoria with wine production dating back to 1886.