

# Moorooduc Estate

## McIntyre Pinot Noir



### Tasting Notes:

A savory, complex nose. Dark black macerated cherries, roasted meat juices, soy and star anise. Subtle sandalwood, rosemary and sage, blood orange and cloves. On the palate, bright, dark cherry fruit, with a hint of blood orange, thyme and rosemary, savory, meaty, soy, roast mushroom and truffle. Long and firmly structured but elegant.

### Production Notes:

Hand harvested, 100% destemmed, 100% wild yeast primary fermentation, 20 days total on skins, Natural malolactic fermentation in barrel, 17 months in French oak, 25% new, unfinned and unfiltered.

### Cellaring:

Drink now or cellar up to fifteen 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:

2017: 95 Decanter

2016: 93 Wine Enthusiast

2015: 96 Halliday; 91 Wine Enthusiast

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