

Moorooduc Estate

Gris on Skins



Tasting Notes:

Pink rose petals, violets, fennel and hints of pickled ginger, rhubarb and red plums. Tangy red berries and Moroccan spice on the palate. Fresh and crunchy with just the right amount of tannin to clean the palate.

Production Notes:

Hand harvested, destemmed and fermented on skins (19 days total), pressed to barrel (2-3 year old French oak), natural MLF in barrel, 10 months in wood on lees with 1 racking prior to bottling, unfinned and unfiltered.

Cellaring:

Drink now.

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.

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