

# Moorooduc Estate

## Pinot Noir



### Tasting Notes:

Ruby red with strawberry, raspberry and red and black cherry fruit. Also hints of star anise, cloves and soy. On the palate the wine shows complex savoury fruit and spice and is long, textural and juicy.

### Production Notes:

Hand harvested, 100% destemmed, 100% wild yeast primary fermentation, 20 days total on skins, natural malolactic fermentation in barrel, 100% French oak maturation with 25% new, aged 17 months in wood with 1 racking. Unfined and unfiltered.

### Cellaring:

Drink now or cellar 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: 92 Suckling

2015: 92 Wine Spectator; 94 James Halliday

2014: 97 James Halliday

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