

Moorooduc Estate

McIntyre Chardonnay



Tasting Notes:

The nose is quite savory, with briny oyster shell minerality, salted lemon rind and creamy fresh cheese curd aromas. On the palate the lemon becomes more intense, and is joined by some earthy mushroomy, almond and hazelnut flavors. Lots of umami here, and long, linear acidity on the finish.

Production Notes:

Hand harvested, whole bunch pressed with 100% wild yeast fermentation in French oak barrels, 25% being new. Natural malolactic fermentation (100%) in barrel and 10 months in wood on lees with 1 racking prior to bottling. Light fining and filtration.

Cellaring:

Drink now or cellar for 8-10 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: 90 Wine Enthusiast; 96 Suckling

2015: 96 James Halliday; 92 Wine Enthusiast

2013: 92 Wine Enthusiast

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