



Moorooduc Estate

PINOT GRIS ON SKINS

Mornington Peninsula, Victoria

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. Their philosophy in everything they do is to make the most of top quality ingredients. Intensive, hands-on care in the vineyard, with minimal use of chemicals, produces the best possible fruit for their wines. Wild yeast ferments and minimal intervention winemaking, with a nod to traditional Burgundian techniques, allow the wines to express their site specificity, or terroir. Similarly, they aim to source ingredients for the food they serve that are seasonal, local and organic.

COUNTRY

Australia

VARIETAL

Pinot Gris

SOIL TYPE

Ancient alluvial seabed
Sandy top soil on very sandy clay

VINEYARD

Dunns Creek Vineyard
Little further South on the Peninsula

HARVEST

Manual Harvest

VINIFICATION

Native Yeast
100% destemmed 2t stainless steel
20 days on skins
6 months natural MLF in Barrels
100% French old oak
11 months in wood with 1 racking.

TASTING NOTES

Watermelon pink in colour with 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. Drink cool, not cold, with a platter of smoked charcuteries and soft cheese, or match to sushi, sashimi or a serve of steamed prawn dumplings

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