

NEWS

It is gratifying to note that the true quality of chardonnay (arguably the most noble of the white wine grape varieties) is being widely recognised and discussed in the wine press and trade once more. As we all know, chardonnay produces great wine in Champagne, Chablis and in the Cotes de Beaune in Burgundy. We also know that it can produce wonderful wine from suitable sites in the new world. We are confident that the Mornington Peninsula is one of the great regions for growing chardonnay as well as pinot noir.

This Spring we are releasing our most recent take on chardonnay. I feel that the Moorooduc Estate Chardonnay and especially 'The Moorooduc' Chardonnay are now consistently fine, complex wines, and we are pleased that this is recognised by many. One of the wine styles that provides excellent value for money and greatly enjoyable drinking are the lesser wines of Chablis – Petit Chablis. In 2008 we had the opportunity to produce a wine that I think of in the same vein as Petit Chablis. We have called it 'Moorooduc Blanc'. It is a chardonnay based wine (with a little pinot gris in the mix), which is tank fermented (no oak) and bottled early to emphasise freshness rather than complexity. We use high quality fruit from the Osbourn (Harwood) vineyard and the fermentation is (as you would expect) by indigenous, or wild yeasts. By making the wine this way we are able to keep the costs down so you can enjoy this wine at a very reasonable price. We think many – even those who generally avoid chardonnay – will enjoy this wine as a fresh, cool Summer drink that goes especially well with Asian influenced food.



MOOROODUC BLANC

I hope you enjoy our little white 'duc'.

Richard.

REVIEWS

We love to read other people saying positive things about our wines. James Halliday has been extremely complimentary again in his 2010 Australian Wine Companion, awarding the winery five red stars (top marks- an 'outstanding winery regularly producing wines of exemplary quality and typicity' in the top 7%) and five glasses (94%+) for all the 07 Estate Chardonnays and Pinots. Here are a couple of recent, lovely reviews from other wine scribes (and keep a lookout in the Age Epicure in Early November for another review from Ralph Kyte Powell for the 07 McIntyre Chardonnay):

2007 McIntyre Vineyard Chardonnay

'Now this is a complex white nectarine and match-strike smelling number. There's a pear skin too – the fruit is really deep. It's surprisingly gentle in the mouth and nectarine and citrus flavours build slowly. There are wafts of nutty parmesan stuff at the back. This is really stylish.'

Tim White, Australian Financial Review, April 17-19 2009

2008 Moorooduc Blanc

'Great response to the Sauvignon Obsession. A well-priced, dry, fruit driven "blanc" made by Moorooduc Estate on the Mornington Peninsula. Richard McIntyre behind the winemaking wheel. Made using 100 percent wild yeasts. A blend of chardonnay and pinot gris, though combined here they've made a style of their own. Unfortunately there are only 500 cases of it because it'd be great to see this roar up the charts.

Has a salty, briny character to it and as a foil to the pear-like, citrusy heart of the wine it works brilliantly. This is gorgeous drinking. It has texture and dryness and perhaps even a smokiness (not smoke taint) - you can mark this down as the perfect pre-dinner drink. Love the fact that it's interesting and dry and simply a joy to drink - all in one - and all for \$16.'

Rated : 91 Points

Drink : 2009 – 2010

Campbell Mattinson, The Wine Front, Wed Sept 23rd 2009

MOOROODUC ESTATE NEWS



SPRING 2009

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JILL'S SAY

I have just finished putting together my final menu and I feel very happy with its balance of old favourites, a touch of the fast approaching festive season and as always, top quality ingredients from mostly local suppliers. I hope that you will come to dine, as this menu will take us through to Sunday 20th December when Jill's will close.

I have loved having my restaurant. I have enjoyed the excitement of creating new menus, the challenge of preparing for each weekend and the satisfaction of completing each service, usually with the feeling that it was a job well done.

I have been very fortunate to have the help of outstanding, supportive staff and we do enjoy working together. But yes, I am sad that all of this is coming to a close.

However, it is also the beginning of something exciting and new. You may have already noticed that there are changes taking place in cellar door. When we re-open on the 2nd of January our new tasting area will be in use. Our amazing wood fired oven will be in constant use at the weekends, producing weekly specials, pizzas and fabulous bread. On a fine day, you will be able to eat in our courtyard or the gazebo or you can choose to eat in the dining area at cellar door.

Light meals will also be available when cellar door is open on Monday, Thursday and Friday. I will also have a range of our special products available at cellar door. These include toasted muesli and biscuits and seasonal goodies from my kitchen, Richard's sourdough bread from the wood-fired oven, free range eggs, verjus, red and white wine vinegar all made on the premises.

Through the year I have planned a calendar of seasonal Sunday lunches in the dining room. We will be hosting mushroom tours, running some special workshops, which will include breadmaking, tomato sauce and special wine and food retreats run by our very highly qualified and lovely resident wine expert, Kate.

Our dining room will still be available for functions and weddings and we will be very happy to cater for your individual needs.

In conclusion, I would like to say many thanks for your support over the past 10 years and I do hope I will see you and your friends in 2010.

THE END OF AN ERA

Those who have been here in the last month or so may have noticed a big absence, as our beautiful standard poodle Samwise is no longer with us. He passed away quietly at the age of 12 at the beginning of September.

NEW RELEASES

2008 Moorooduc Blanc	\$16/bottle
2008 'McIntyre Vineyard' Pinot Noir	\$35/bottle
2008 'Robinson Vineyard' Pinot Noir	\$35/bottle

The Moorooduc Blanc, as Richard has discussed, is our answer to summer drinking and a protest against passé attitudes to chardonnay. It is your patriotic duty to stop quaffing those 'sav blancs' from across the ditch – drink closer to home, use less food miles and be amazed at how deliciously crisp, refreshing and bright this wine is.

Our next offering of our single vineyard wines are again, with the exception of the McIntyre Vineyard, available to cellar door and mailing list customers only. Come in and try the different expressions of terroir. In 2008 we made a Robinson Vineyard Pinot that showcases the delicate ruby hue and strawberry and raspberry fruit, clove spice and firm yet silky tannins of Dijon clones grown at Hugh and Isobel Robinson's Old Moorooduc Rd estate. The McIntyre Vineyard Pinot is darker in colour with bright red and black cherry fruit, Asian spices and ripe, round, velvety tannins on the palate. Both wines have terrific length, structure and depth and will drink well for many years to come.

Purchase these wines separately, or purchase a Single Vineyards dozen, with three bottles of the 07 McIntyre & Robinson Chardonnay and 08 McIntyre & Robinson Pinot, for only \$380. See our (new and drastically improved) website for complete tasting notes on all the wines at www.moorooducestate.com.au.

WINE ORDERS – NEW RELEASES

	price	quantity
2008 Moorooduc Blanc	\$16	<input type="checkbox"/> <input type="checkbox"/>
2008 McIntyre Vineyard Pinot Noir	\$35	<input type="checkbox"/> <input type="checkbox"/>
2008 Robinson Vineyard Pinot Noir	\$35	<input type="checkbox"/> <input type="checkbox"/>
Single Vineyard Mixed dozen (no further discounts)	\$380	<input type="checkbox"/> <input type="checkbox"/>

- A 10% discount applies for orders of 1 dozen or more
- Delivery charge of \$10/case Melbourne metro, \$15/case country Vic, \$15-30 Interstate
- For delivery, quantities must be in multiples of 6.
- other wines available – check at cellar door for prices and vintages

Name.....

Have my wine delivered (multiples of 6 only)

Delivery address.....

Postcode

Phone (.....).....

or

Pick up from winery (no delivery charge)

Payment details

Cheque enclosed for \$.....
(including discounts and delivery charges)

or

Please debit my MasterCard Visa
 American Express Diners Club

Name on card.....

Card number

Exp. /

By supplying an e-mail address, we can keep you informed electronically

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