



MOOROODUC BLANC

2008

The 2008 Vintage.

The 2007/08 season was a blessed relief after the previous year, yet a hot spell around vintage time left us scrambling for space as everything ripened at once. Quantities were, unsurprisingly up from the previous vintage, and after a, literally, sleepless couple of weeks, everything was in and looking good. High quality coupled with some larger yields means 2008 is a generous and lovely year.

Viticulturist: Hugh Robinson

Winemaker: Richard McIntyre

Vinification & Analysis.

Hand harvesting, whole bunch pressed

100% Wild local yeasts

100% stainless steel fermentation

Light egg white fining and no filtration

Alcohol 14%

The Wine - RRP \$ 16.00

Production: 500 Cases

A breath of fresh air, this unoaked wine, made from chardonnay and pinot gris, is palest lemon in colour with a subtle, citrusy, fresh nose. Crisp, dry and refreshing on the palate with a lightness and elegance that makes it the perfect white wine for a pre-dinner drink, after the kids have gone to bed, at a party or barbeque or with a wide range of dishes. Particularly suited to mildly spicy food, yum cha and seafood!