

MOORILLA MUSE CHARDONNAY 2019



Style and winemaking:

In this wine I sought to highlight a level of integration and austerity that I think best shows the Tasmanian terroir. Taut acidity and tannins give the wine great minerality that's kept fresh via the lack of malo-lactic fermentation. The result is fruit, wild fermentation and oak characters in harmony with a solid backbone. This wine will drink very well in its youth but will also soften and improve with maturation—it's this that we're really working towards. Look for integrated oak and the chalky minerality balanced between fruit weight, tight acidity and roundness from battonage: vineyard expression and technical winemaking working in harmony.

Viticulture:

All fruit used in this wine is Tasmanian. Fruit was sourced from the Moorilla-owned and operated St. Matthias vineyard, which faces north-east on the west bank of Kanamaluka / River Tamar. As a season, 2019 was another very hot one. Where 2018 had a cooler February that slowed ripening down, it was March that did the same in 2019. Despite the cooler periods, it remained warm enough for us to finish nearly three weeks early. Yields were what I'd consider solidly good crops. Not too high and not too light. Despite the heat I think acids and flavour profiles were intense. We timed picking to provide supporting acid and structure.

Winemaking:

Winemaker:	Conor Van Der Reest	
Varietal blend:	Chardonnay	100%
	Bottom Block	44%
	Top Block	43%
	Lyre Block	13%
Abv:	13.3%	
Bottled:	2019	
Closure:	Stelvin	
Cases Produced:	473	

Tasting note:

A bright, vivacious white (although there's some golden tinges in the glass), it starts a little subdued but as it warms it reveals expanses of sweet, fleshy yellow stonefruit, tart mango and a hint of cantaloupe, underpinned by a smooth, creamy oatmeal note (and a suggestion of star anise). A vibrant, warm vintage is on full show here, with just enough oak coming through to ensure that—while it's drinking superbly now—it'll still thrive with another year or two in the cellar. Don't drink it too cold.



MOORILLA

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