

MOORILLA MUSE EXTRA BRUT 2017



Style and winemaking:

An aperitif style with 4 years on lees. This is quite a structural wine in that the dosage has been kept to a minimum in order to highlight both freshness of aroma and acidity but ensuring a balance with chalky mouthfeel and providing mid-palate creaminess. In youth, you will find the wine surprisingly fresh with alluring subtlety and complexity. However, this wine has been produced with the aim of long-term cellaring and will mature for a very long time in which it will gradually gain more toast and honey flavours while softening on the mid-palate -all giving more roundness and generosity.

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. Vintage in 2017 was typical of Tasmanian weather: cool and dry; then warm and humid, and then cold and dry. It was also the longest vintage of my tenure as it was a quite cool year overall, so fruit intensity and acid profiles are distinctive.

Winemaking:

Winemaker:	Conor Van Der Reest	
Varietal Blend:	Chardonnay	83%
	Pinot noir	17%
Abv:	11.7%	
Bottled:	2017	
Closure:	Ganau Gallura cork	
Cases Produced:	657	

Tasting note:

Another rip-roaring stunner of a sparkling, the 2017 Extra Brut starts strong, with an abundant, clean, stonefruit-driven nose (with suggestions of brioche, biscuits and lime tart). The palate structure is beautiful—with a generous, soft mousse and great length—carrying boatloads of juicy citrus, apple (skin, blossom) and a dill-and-cucumber freshness. Acidity is tart, bright, and very moreish.



MOORILLA

Contact

Moorilla Estate
655 Main Road, Berriedale, Tasmania 7011
+61 (3) 6277 9960
cellardoor@mona.net.au