

MOORILLA MUSE EXTRA BRUT ROSÉ 2017



Style and winemaking:

Similar to the extra brut, our intention with the extra brut rosé is targeted towards being an aperitif in style—rather than rich and broad. By retaining freshness of fruit and acidity in the base wines, we can then use extended lees contact to complement and enrich the wine. Reductive handling and no malolactic fermentation are crucial to achieving this balance. Red wine is added pre-tirage to fix the tannin profile of the wine—this means that the wine is slightly darker than other versions, but more tannins give it versatility in food matchings. The switch to natural cork has paid dividends, with the wine already showing more depth and body in the lead-up to release.

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:	63% Chardonnay 37% Pinot noir
Abv:	11.9%
Bottled:	2017
Closure:	Ganau Gallura cork
Time on lees:	4 years, 2 months
Cases Produced:	1639

Tasting note:

A vibrant, rose-gold explosion of citrus and florals, this is a more pinot noir-driven example than our norm, resulting in a confected, marmalade-toast nose (backed by cooked rhubarb and nougat) followed by a fine-mousse palate full of red fruit—cherry, pomegranate, redcurrant—and crisp medium acidity that lingers nicely into a creamy, tart-pineapple finish.



MOORILLA

Contact

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