

MOORILLA MUSE GEWÜRZTRAMINER 2016

Style:

Since the first releases of this varietal, which could be considered the most terroir-driven of all the white grapes, the Winemaker has worked to make a dry wine that highlights spice and texture rather than upfront fruit, while remaining very delicate. This wine is very big as it was fermented on skins for about 5 days. Tannin is higher than previous releases and combined with the fact that in our vineyards, spice flavours and aromas are late to develop, the wine has higher alcohol. The balance between acid, tannin, alcohol and lees volume make this a very luscious and expressive wine. As such it is made to drink with food and will continue to mature for a long time.

Viticulture:

Following the removal of our Gewürztraminer block from the Moorilla vineyard, this vintage sees fruit sourced only from our St. Matthias vineyard in the Tamar valley. 2016 is typified as being a very dry and hot season with very high yields. It was our earliest vintage on record with fruit being picked between 3 and 4 weeks earlier than average. Despite the heat, we were able to maintain our fruit quality primarily due to identifying the need to pick based on acidity rather than sugar.

Harvest Data:	St. Matthias
Harvest Date:	15 March
Baume:	12.8
pH:	3.76
TA (g/L):	5.10
Yield (t/Ha):	3.88
Irrigated:	No

Winemaking:

Winemaker:	Conor van der Reest	
Blend:	Gewürztraminer	100%
At bottle:	Alcohol:	14.1%
	pH:	3.82
	TA (g/L):	5.16
	Closure:	Stelvin
	Cases produced:	45 doz (375mL)

All fruit was brought into the winery and chilled overnight in the cool room. In the morning, the fruit was crushed and de-stemmed to a free picking bin. It was then immediately inoculated with the Chardonnay skins that had already started fermenting. The fermentation was allowed to progress until the sugar had declined to about 1B. The wine was then pressed off by hand using a basket press. This helps to control the tannin and colour, to ensure that the wine is not made in an orange style. The pressed wine was kept in an old hogshead for roughly three months. The wine was transferred to a stainless steel tank, where it was prepped for bottling. After stabilising and fining the wine was bottled to 375mL bottles on June 17th, 2016. We've held this wine back a little longer than usual as we saw it's incredible ageing potential in it's youth.

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MOORILLA

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