

# MOORILLA MUSE PINOT NOIR 2017



## Style and winemaking:

Due to the complexity of the Moorilla vineyard (and its location) we tend to have fruit that lends itself to a heavier and more robust style of pinot noir. My aim is to work with this, but to try to bring levity to the finished wine. By picking over many different days and working with the variability in the vineyard, we can make many wines and then work with that natural complexity in the winery to build a balance between fruit and oak derived aromas and flavours. By using stems in some fermentations, we can get a great depth of tannin as well. The result is a wine displaying a great deal of complexity—powerful yet balanced and showing the subtlety I look for. It will benefit from bottle maturation.

## Viticulture:

The fruit was sourced from the Moorilla vineyard located on the west bank of timtumili minanya / River Derwent. The fruit was left on the vine until flavour profiles showed an increase in fruit and berry characters, before it was hand-picked. Effort was made—in picking within blocks—to obtain separate fruit batches for fermentation. 2017 was more typical of Tasmanian weather: cool and dry with the normal warm / humid and cold / dry fluctuations. It was also the longest vintage of my tenure, as overall it was a quite cool year, so fruit intensity and acid profiles are distinctive. Compared with the hot 2016 vintage we harvested later than normal.

## Winemaking:

Winemaker:	Conor Van Der Reest
Abv:	13.0%
Bottled:	2017
Closure:	Stelvin
Cases Produced:	757

## Tasting note:

A rich, stewed nose of rhubarb, plums and cinnamon brings a caramelised tart to mind, before a silken fruit-bomb of a palate unfurls, awash with strawberries, raspberries and milk chocolate. Structure is velvety, with some light white-pepper suggestions of oak throughout. Another exemplary Muse pinot.



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### Contact

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