



**MOORILLA**

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## **Moorilla 2017 Muse Extra Brut Rosé**

**Winemaker:** Conor Van Der Reest

**Grape(s):** 63% Chardonnay, 37% Pinot Noir

**GI:** Tasmania

**Site(s):** St Matthias Vineyard

**Vintage notes:** 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 in ten years, as it was a quite cool year overall, so fruit intensity and acid profiles are distinctive.

**Vineyard notes:** The St Matthias vineyard sits on the rising west bank of Kanamaluka / River Tamar, fifteen kilometres north of Launceston in northern Tasmania. With ancient volcanic and newer clay soils, St Matthias is much more fertile than Moorilla's southern vineyard. Starting at ten metres above sea level, there are deeper and siltier clays. Moving west up the slope and rising to a height of 115 metres, the clay loam soils make way for granite stone and outcrops. The site's slope and proximity to the water provides natural frost protection. Facing east, the full sun on the west bank is tempered by near constant cool breezes, helping to ensure long and cool ripening conditions and limit the spread of botrytis, the noble rot, which is prevalent in Tasmania. These are stellar conditions for producing fruit-driven and acid-balanced wines.

**Winemaking:** Hand-picked and native yeast primary ferment. Base wines are fermented 50% in old puncheons. Dosage comes from a solera barrel that's a mix of wines going back about 10 years, with the 2017 having 5.9g/L dosage. 50 months on lees. Similar to the Extra Brut, the 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, they 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.

**Closure:** Ganau Gallura cork **ABV:** 11.9%

**LEGEND tasting notes:** A vibrant, rose-gold expression of citrus and florals, this is a more pinot noir-driven example than their norm, resulting in a confectioned, marmalade-toast nose (backed by baked rhubarb and nougat) followed by a fine-mousse palate full of red fruit — cherry, pomegranate, quandong (a native red peach) — and crisp medium acidity that lingers nicely into a creamy-tart, slightly tropical finish.

**Production size:** 1639 dozen