

MOORILLA

extra brut 2018



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Conor Van Der Reest

Grape(s): 67% Chardonnay, 33% Pinot Noir

GI: Tasmania

Site(s): St Matthias Vineyard, Tamar Valley

Vintage notes: As a season, 2018 was very hot initially, and even with a lot of cloud coverage in February that slowed vintage, Moorilla still finished nearly 3 weeks early. Yields were high, but—given the slower ripening period—acids and flavor profiles were intense and picking was timed to provide supporting acid.

Vineyard notes: The St Matthias vineyard sits on the rising west bank of Kanamaluka / River Tamar, fifteen kilometres north of Launceston in northern Tasmania. Soils are ancient volcanic and newer, silty clay soils as well as granite outcrops, moving from 10 to 115 metres above sea level across the vineyard. 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. 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 4g/L dosage. 52 months on lees. The intention with the Extra Brut 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.

Closure: Ganau Gallura cork

ABV: 11.9%

LEGEND tasting notes: Another stunner of a sparkling from Moorilla, the 2018 Extra Brut starts strong, with an abundant, clean, stonefruit-driven nose (with suggestions of brioche, biscuits and finger lime). The palate structure has a generous, soft mousse and great length—carrying loads of juicy citrus, apple (skin, blossom) and a cucumber-and-river mint freshness. Acidity is tart, bright, and very moreish.

Production size: 1064 dozen