MOORILLA

extra brut rosé 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: Whole-bunch pressed and cool settled. All tanks were kept separate— according to variety and pressing fraction—for fermentation. In their continuing work to increase complexity while retaining fruit flavor, Moorilla fermented a portion of each cuvee fraction using wild yeast in oak, about 40% total. No components were allowed to undergo MLF. Base wines were blended in May. After 52 months on lees, the wine was disgorged in mid-October 2018. Dosage was 4 g/L.
Closure: Ganau Gallura cork
ABV: 12.1%
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 confected, 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: 358 dozen