



2003 10X Pinot Gris



The Vineyard...

An early vintage. An extended wet flowering period reduced potential yields. Warm, dry conditions over summer and low disease pressure allowed the fruit to ripen well. Some vignerons believe this to be an exceptional vintage.

Brix::pH::TA 23.9° (13.3° Baumé) :: 3.27 :: 7.7 g/l
 Vineyards::Clones Wallis :: DIV7
 Harvest date 27 March 2003
 Yield 3.8 tonnes/ha (1.5 t/acre, ~22.8hl/ha)

The Winery...

Winemakers :: Richard McIntyre

Winemaking After crushing and pressing, half of the juice was wild yeast fermented and other half inoculated with yeast. All fermentation was achieved in old oak with the firm intention of greatly limiting wood influence. 100% malolactic fermentation followed with the wine then spending 10 months in old oak prior to bottling.

Alcohol 14.0% (8.3 standard drinks/750ml bottle)
 Residual sugar Dry
 Malolactic 100%
 Aging::Oak 10 months :: old French oak
 Production Bottled 30 July 2004 :: cork
 Finished pH::TA n/a :: n/a

The Tasting Room...

Release Date :: December 2004

Tasting notes Pale green gold; intense aroma of lime and lemon zest with a background of spice. Up front citrus and spice characters are perfectly matched by a palate of savoury richness and wonderful length.

Food::Temperature Serve at 10–13°C.
 Best drinking Drinking well now and through 2008-10

Reviews...

Powerful wine in a high-alcohol, fleshy style; plenty of presence. Drink now.

89 :: *James Halliday :: 2006 Australian Wine Companion*

Top Aussie White – A Mornington Peninsula wine made by Moorooduc Estate's Rick McIntyre, this has a spicy aroma coupled with honey, peach and some bread yeast characters. It's soft and rich and easy to enjoy; a year's bottle-age contributes to its appeal.

Huon Hooke :: 15 March 2005 :: Sydney Morning Herald

Silver :: March 2005 :: 2005 Cool Climate Wine Show