

## **2024 Estate Grown Chardonnay**



**About:** Mt Moriac Wines was established in 1998. In 2024 it was purchased by local family, the O'Briens, with the aim of producing outstanding cool climate wines, that reflect our unique site in the Surf Coast, one of Geelong sub districts.

Winemaker: Alex Byrne

Vineyards: Mt Moriac comprises of 44 acres of single estate Vineyards the south west shoulder of Mt Moriac, an old volcano. Our two defining features are our soil profiles and the prevailing weather that comes from the Southern Ocean across the Otway Ranges. We are growing vines in true cool climate conditions.

Season: The growing season for the 2024 vintage was excellent. Good early spring rains & minimal wind led to good flowering & fruit set. Although the rest of the growing season was dry, we had great canopy & we harvested fantastic fruit in early March.

**Source:** Estate grown and hand picked from our two Chardonnay blocks. Block 7, our most westerly block was the better quality & was selected for extensive work before blending the 2 blocks together prior to bottling.

**Vinification:** The juice was fermented in two batches, as per the block it was picked. The 2024 vintage has seen an extensive introduction of new & older French Barrels. 20% of our Chardonnay spent 12 months in new barrels with a further 20% in 2<sup>nd</sup> use barrels. All of the wine in the new barrels went through the secondary malolactic fermentation before being blended together.

**Style:** Citrus blossom & white sone fruit notes are enhanced with hints of vanilla from the oak. The palate is already showing signs of layered complexity with the citrus bringing a leanness which is matched by the soft white fruit & nutty oak characters that will only continue to meld.

**Cellar Potential:** A great wine to enjoy young but those with some patience will be rewarded over 3 to 5 years with a beautifully structured, complex cool climate Chardonnay.