

2024 Estate Grown Pinot Gris



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

Winemaker: Alex Byrne

Vineyards: Mount Moriac comprises of 44 acres of single estate vineyards on the south west shoulder of Mt Moriac, an old volcano 18kms west of the centre of Geelong. 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 commenced with a higher-than-average rainfall in spring of 2023, followed by a warmer than average January to March. The vintage was most impacted by much warmer than average nights that resulted in quicker ripening. This has lead to bright fruit with lots of flavours that we had to be especially on toes to manage best picking days.

Source: We have a single block of Pinot Gris planted on slightly sandier soil than most of the rest of the vineyard. Block 1 has a northerly aspect ensuring full ripeness even in cooler years.

Vinification: We picked the 24 Gris in early March in one pick. The wine was pressed to free run juice and then left in stainless steel tanks until bottling in early August. Alex ran a program of lees stirring through April to July which helps introduce the creaminess to the mouth feel.

Style: Our 2024 Gris is on the lighter side of traditional Gris's. The profile immediately following bottling was a crisp, clean & dry wine with hints of pear & citrus notes. We expect the wine to develop more complex notes of pear, honey suckle & citrus with a soft, creamy mouth feel

Serve: Fantastic with almost any seafood or salad and the fuller nature of the wine allows it to work with light creamy pastas. Otherwise just enjoy on its own on a warm summers afternoon.