



## Moy Hall Sauvignon Blanc 2019

### Tasting Notes

Dry and lively, balanced with passionfruit, guava and melon. A great accompaniment with crustacean dishes, fresh seasonal salads or as an aperitif.

### Vineyard

Moy Hall – single vineyard  
Average vine age 20 years

### Vinification

Gently pressed and cold settled. Cool fermented with 10% in barrels.  
Fermented to dry.

Alc. 13%. R.S. 2g/l

Bottled 9<sup>th</sup> August 2019. 6,000 bottles produced.



\$25 / bottle (750ml)

## Moy Hall Pinot Gris 2019 – SOLD OUT

### Tasting Notes

White peach and quince flavours are balanced with a nice fresh acidity. Barrel fermentation in old chardonnay barrels add a richness to the finish. Great matched with fish, chicken and fresh pasta.

### Vineyard

Moy Hall – single vineyard  
Average vine age 14 years

### Vinification

All fruit is whole bunch pressed, and the juice racked to old chardonnay barrels. Aged in barrel for seven months and fermented to dry-ish.

Alc. 14.0%, R.S. 4 g/l.

Bottled 11<sup>th</sup> December 2019. 1,460 bottles produced.



\$32 / bottle (750ml)





## Moy Hall Rosé 2020

### Tasting Notes

Strawberry and rose petal aromas combine with fresh summer berry flavours, cream, and a little spice. Made with Pinot Noir and Syrah grapes from the stunning vintage of 2020.

### Vineyard

Average vine age 3-19 years

Harvested 12<sup>th</sup> March & 28<sup>th</sup> April 2020

### Vinification

70% Pinot Noir fruit - handpicked, gently crushed, and cool pressed.

30% Syrah fruit – handpicked and whole-bunch pressed.

Fermented to dry.

Alc. 13.5%, R.S. 4 g/l.

Bottled 4<sup>th</sup> August 2020



**\$32 / bottle (750ml)**

## Moy Hall Terrace Pinot Noir 2018

### Tasting Notes

Dark red cherries and lifted perfume on the nose combine with subtle sweet charred oak and bright berry and cherry fruit to create a rich and juicy Pinot Noir from the heart of the Martinborough Terrace.

Drink now or hold for 5+ years.

### Vineyard

Moy Hall – single vineyard

Clones 114, 115 and 777

### Vinification

Single batch fermentation for 20 days.

Aged 12 months in French oak barrels.

Alc. 13.5%. Bottled 11<sup>th</sup> December 2019. 4,020 bottles produced.



**\$40 / bottle (750ml)**





## Moy Hall Terrace Syrah 2018 – SOLD OUT

### Tasting Notes

Cool climate notes of white pepper and black raspberries on the nose, silky smooth tannins and soft juicy fruit dominate the palate of this wine in its youth. A wine that will reward with aging in the cellar, as it develops a density and purity of flavour only achievable in cooler climates.

### Vineyard

Moy Hall – single vineyard  
Average vine age 17 years

### Vinification

Single vineyard and single batch fermented with 25% new oak and 14 months in barrel. Co-fermented with 3% Viognier skins to elevate the aromatics, from the fruit driven and warm 2018 vintage.

Alc. 13%. Bottled 11<sup>th</sup> December 2019. 1,062 bottles produced.



**\$75 / bottle (750ml)**

