

Welcome to our first newsletter for 2005. In this newsletter, as well as telling you how the Mount Majura range is coming along, we have decided to focus on regionality, and in particular the Canberra District. So sit back with a glass of your favourite Mount Majura and enjoy the read!

Regionality

There was a time when going away on holidays meant you saw different brands of soft drink than those you knew at home. Everyone also drank different brands of beer when you went interstate, and certainly the milk, if it was branded at all, was from different dairies. Now in each example, there are two or three corporations that dominate production and distribution nationally, with almost no small players or regional differences.

What a contrast with wine! While the two largest companies sell about 40 per cent of Australian wine and twenty other companies sell a good part of the rest, there are over 2000 wineries in Australia all forming part of the picture.

Small wine producers provide an opportunity that is vanishing from most other consumer products – to see where it comes from, to meet the people who grow and make it, to learn about their trials and aspirations, and to taste the wine before you buy. Small wineries are about going to the source and finding wine with personality.

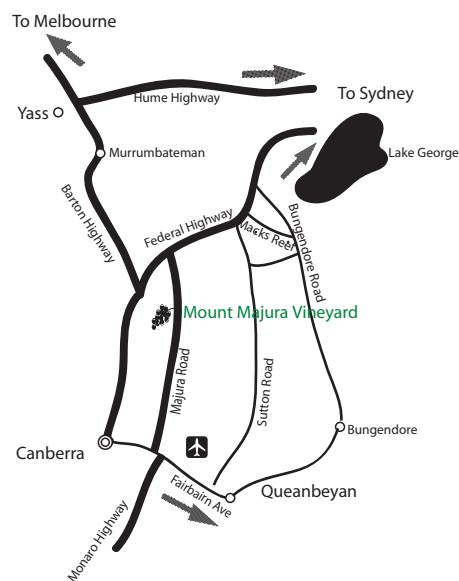
Visiting small wineries also brings into focus the differences that exist between wine regions. Each region tends to have typical styles and flavours, making the world of wine more complex, but more interesting and memorable.

At Mount Majura Vineyard, we do everything to let our unique vineyard site express itself, and we enjoy contributing some colour to a rich tapestry.

A Unique Site

The vineyard and cellar door are situated on the back slopes of Mount Majura, just 11 kilometers from the center of Canberra. Facing north east, we now have 9.5 hectares of vines planted. Dinny Killen first planted the vineyard in 1988, upon advice from her friend Dr Edgar Riek, who identified the unique soil composition. The red volcanic soil also contains limestone. To allow the expression of our unique site, we only use fruit from Mount Majura Vineyard in our wines. Mount Majura Vineyard is the passionate project of a group of wine enthusiasts, including Frank van de Loo, Viticulturist and Winemaker.

How to find us!



Mount Majura Vineyard
RMB 314, Majura Rd
Majura, ACT 2609

Open Sundays and long weekends 10am-5pm

Phone: (02) 6262 3070 Fax: (02) 6262 4288



MOUNT MAJURA VINEYARD

Canberra District



Autumn 2005 Newsletter

Taste the Soil!

www.mountmajura.com.au

Current Releases

2004 Riesling \$16 (screwcap sealed)

The 2004 Riesling is very much in the same vein as the 2003, with more intensity of zesty lemon peel and grapefruit flavour, but still with the wonderful slaty, steely, long natural acid finish.

2004 Pinot Gris \$16 (screwcap sealed)

The 2004 Pinot Gris presents a big nose full of peachy musky fruit and a rush of pear-juice flavour on the palate. Drink now until 2007.

2002 Chardonnay \$20

"it's simply an excellent wine. Expressive, powerful, adorned with maccadamia, peach and limestone-like flavour and finished with a cut of toast, it fights well above it price and delivers a beautifully constructed punch. I kept going back for more." Cambell Mattinson, Winefront Monthly July 2004.

2001 Chardonnay \$20

Outstanding- Winewise, June 2004. *"There's a hint of matchstick to the nose, and the palate delivers great power allied with great finesse and spot-on oak handling. This wine is a regional gem."* Last 8 cases available.

2000 Chardonnay \$20

Fruit was sourced entirely from the old block for this Chardonnay. Gold Medal, 2001 Cowra Wine Show, plus two bronzes.

2002 Pinot Noir \$25

A marvelous vintage has given this Pinot plenty of plummy, black cherry fruit with hints of sweet spice, jasmine and forest floor sappiness. Characteristically fine, even tannins support a long and supple palate.

Fergus McGhie from the Canberra Times, 21st July 2004, described the 2002 Pinot Noir as... *"very fine, well-structured tannins and complex fruit flavours of cherry and spices. The Mt Majura site has a special affinity with pinot and this should be a wine which continues to improve with time."*

2000 Cabernet franc Merlot \$17

Sourced from our original block (planted in 1988), this wine is a blend of Cabernet Franc, Merlot and Cabernet Sauvignon. This wine has developed well with age and is perfect drinking now. The fine structure and aromatics of Cabernet Franc are to the fore. Mulberry characters have developed further to tobacco. Get in quick on this one, only a limited number of cases are left.



2002 Merlot \$15

Dark berry fruits mingle with chocolate, spice and savoury characters in our first release of varietal Merlot. The palate is firm, with fine tannins. This wine was recommended by Winewise, June 2004. *"The 2002 Mount Majura [Merlot] ... displays finesse in the tannin handling and has good fruit weight."* Definitely a bargain at only \$15.

2002 Shiraz \$25

The first vintage of Shiraz from the site continues to surprise and win over fans. Very limited quantities remain so order now to avoid disappointment.

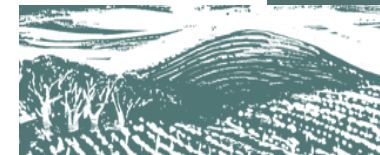
"What a first up release! This is a bolter – if a wine made in a quintessential cool climate style can be called such a thing." Cambell Mattinson Winefront Monthly, July 2004.

2003 Woolshed Creek White \$12

A blend of Chardonnay, Pinot Gris and Riesling has produced a fantastic quaffing white. If you're looking for an affordable white blend, this is it.

2001 Woolshed Creek Red \$12

A lighter style red wine, which is best served slightly chilled. This wine is perfect for drinking during the warm autumn months. Limited quantities available.



Its All Happening!

There are many interesting and exciting events coming up. The Harvest Festival workshops are not to be missed.

Majura Festival

5 March 10am-3pm, Dickson Shops, Canberra

Join us at the Dickson shops for a festival to celebrate our part in the Majura Community! It should be great fun for the whole family: music, singing, dancing and market stalls. We will have our full range available for tasting.

Celebrate in the Park

12 March 12-9pm, Commonwealth Park, Canberra

Celebrate in the park will be held to celebrate Canberra's birthday. The event will feature wine and food from the region and will also include a free concert and fireworks. The event is free of charge to the public, so don't miss out.



Cathy Dean (partner), enjoying the wine and sunshine at the cellar door.

Harvest Festival

19-21 March 10am-5pm,

Wine workshops, At the Vineyard

The Harvest Festival is a great chance to see the vineyard and taste our wines during the exciting vintage period.

In addition, we are holding workshops that present a unique opportunity to taste unreleased, back vintage and pre-released Chardonnay. A total of five vintages will be included for you to compare. Our friend, Dr Edgar Riek, who selected the vineyard site, will give insights into the history of the vineyard and why this unique site was chosen.

The workshops will be held at 11am and 3pm each day. Bookings essential: call (02) 6262 3070 to reserve your place.

Easter Long Weekend

26-28 March 10am-5pm, At the Vineyard

This Easter we will be open from Easter Saturday through to the Easter Monday. The BBQ and picnic chairs and tables will be out, so why not come out to the cellar door with some friends and relax under the gum trees? Also over Easter the Canberra off-road cyclists will be conducting their 24 hour Solo Mountain Bike Race in the pines next door. Check out the action with a glass of wine in your hand while the participants put in the hard work.

ANZAC Day Long Weekend

23-25 April, At the Vineyard

Over the ANZAC day long weekend, we will be open from 10am-5pm Saturday and Sunday and from 12pm until 5pm on Monday. Come and enjoy the autumn colours at their best.



Doug Dean and Shirley Griffin (partners), taking some time out at the cellar door.

Cellar Door

Every Sunday 10am-5pm

The cellar door (aka "tin shed") has been open almost a year now and it has been great to meet so many of you during that time. With continual improvements going on, we now have permanent picnic facilities for you to utilise.

We have also introduced a new member of the team, Therese. Therese or one of the partners may be the ones to greet you, at the cellar door on Sundays and during the many festivals coming up.

The cellar door is not only your place to taste the wines and learn more about their origins, but a good way for us to meet you and hear what you think.



The Canberra District



The pioneers of wine regions have a fascinating influence on their development and direction many years into the future. The modern era of the Canberra District has been very much one of exploratory individualists seeking to make the best wines they could, and refining their ideas along the way as to what was best suited to the area.

“Canberra District” is the official name or GI (Geographical Indication) of our wine region. The Canberra District is quite large, extending south to Williamsdale, east past Bungendore and Collector, north beyond Gunning and Yass, and west of Bookham and Wee Jasper. It is also a diverse district, with a particularly significant range in altitude, and numerous types of geology and soil.

Origins of the District

Wine was produced in the District in the 1800s, but the industry died out and was re-established with the planting of vines at Clonakilla and Lake George in 1971. Mount Majura Vineyard was one of several plantings in the following two decades, with Dinny’s Block established in 1988. A major increase in plantings in the late 1990s has seen the number of vineyards soar to 134, covering a total of 588 hectares. This expansion coincided with a vineyard planting boom nation-wide, but also the local entry of Hardys, one of Australia’s “big four” wine companies.

Clonakilla’s founder, scientist Dr John Kirk, started with a climate comparison between Canberra and Bordeaux, and set out to make great Cabernet. Many years of

experimentation later, it was the Shiraz Viognier that emerged to rival any in Australia or the Rhône, and established Clonakilla as one of the most highly-regarded wineries in the nation.

The founder of Lake George, scientist Dr Edgar Riek, had a more Burgundian view. As well as making highly-sought after Pinots at Lake George, Edgar identified a unique patch of limestone-containing volcanic soil close to Canberra, and persuaded its owner to plant Mount Majura Vineyard.

What are Canberra wines known for?

While there have clearly been successes, Canberra District is not yet the most renowned wine region in Australia. Vineyard pioneers in Canberra started with great enthusiasm and experimentation, but not fat cheque-books. With a great diversity in vineyard sites and varieties planted, the best combinations are still emerging.

Emerging, however, they are. Shiraz (whether or not blended with Viognier) is clearly the star from the warmer parts of the District. Riesling has produced very good wines across the District and is something of a local favourite. At Mount Majura Vineyard we see a very strong future also for Tempranillo.

Rather than a single variety ever becoming the signature of the Canberra District, it is likely we will be best known for our attitude of experimentation, discovery and the endless search for excellence - just like the pioneers who started it all.



Vineyard and Winery News



Vintage is fast approaching, but first we have wines to bottle! Winemaker Frank van de Loo is pictured assessing fining trials of some 2003 reds.

The 2003 season was very warm and dry, resulting in red wines with great flavours, but also high tannin levels. They have been kept in barrel longer than usual as barrel maturation helps soften tannins. Fining is another traditional softening technique, using small quantities of natural agents such as fresh egg whites. The eggwhite protein binds to tannin, allowing both the protein and tannin to be removed by settling. Very little or none of the fining agent remains in the wine, but we are now required to add this information to the label, as a warning for people with severe allergies.



MOUNT MAJURA VINEYARD

Name: Ms/Mrs/Mr/Dr

Email:

Daytime Phone:

Postal Address:

Delivery Address:

Any Special Instructions:

ORDER FORM

Please order in multiples of 6 or 12 bottles, straight or any mix.

Mount Majura Vineyard
RMB 314 Majura Road
Majura ACT 2609
Phone (02) 6262 3070
Fax (02) 6262 4288
Email sales@mountmajura.com.au
or order online at:
www.mountmajura.com.au

Please send me your newsletter by: Mail Email Not at all

WINE	PRICE	NO.	TOT.
2003 Woolshed Creek White, Chardonnay, Pinot Gris, Riesling blend	\$12.00		
2001 Woolshed Creek Red, Lighter red from Pinot Noir	\$12.00		
2004 Riesling, Think citrus and floral	\$16.00		
2004 Pinot Gris, Like biting into a big juicy pear	\$16.00		
2000 Chardonnay, Fresh melon, pear and fig	\$20.00		
2001 Chardonnay, Complex, nutty & buttery	\$20.00		
2002 Chardonnay, Stylish fruit with subtle oak	\$20.00		
2002 Merlot, Dark berries, chocolate, and spice	\$15.00		
2000 Cabernet franc Merlot, Mulberry & tobacco	\$17.00		
2002 Pinot Noir, Juicy cherries and spices	\$25.00		
2002 Shiraz, Classic cool climate, Canberra style	\$25.00		
MIXED CASES see side for description			
Mixed Case of Whites	\$208.00		
Mixed Case of Reds	\$207.00		
Mixed Case	\$218.00		
Chardonnay Pack	\$240.00		
TAX INVOICE, ABN 51 084 171 139 Prices include GST Minimum order 6 bottles please.		Wine Total	
		Freight	
		Total	

MIXED CASES
Mixed Case of Whites - 2 each of: 2004 Riesling 2004 Pinot Gris 2000, 2001, 2002 Chardonnay 2003 Woolshed Creek White
Mixed Case of Reds - 3 each of: 2002 Pinot Noir 2000 Cabernet franc Merlot 2002 Merlot 2001 Woolshed Creek Red
Mixed Case - 2 each of: 2004 Riesling 2004 Pinot Gris 2002 Chardonnay 2002 Pinot Noir 2000 Cabernet franc Merlot 2002 Merlot
Chardonnay Pack - 4 each of: 2000, 2001 and 2002 Chardonnays

FREIGHT		
TO:	6 bottles	12 bottles
ACT, NSW, VIC, Brisbane, Gold Coast, Adelaide	free!	free!
QLD Country	free!	\$5.00
SA Country	free!	\$4.00
Perth	\$3.00	\$10.00
WA Country	\$5.00	\$15.00
NT	\$6.00	\$17.00
Tasmania	\$2.00	\$9.00

Cheque enclosed payable to Mount Majura Wines (ACT) Pty Ltd
OR

Please debit my Bankcard Visa Mastercard

Expiry date:

Name on card:

Card number:

Signature: