

LET'S CELEBRATE

With the new cellar door & winery grand opening fast approaching, excitement is building within the team at Mount Majura Vineyard. It will be sad to say goodbye to our tin shed cellar door. However with autumn and then winter on its way we will be looking forward to working indoors, out of the elements! For all of you who have joined us on our journey, you know that Mount Majura Vineyard is all about making the best wines possible. Many of you have also politely put up with the weather elements and come anyway to experience Frank's fantastic wines, and so we thank you.

Having the new cellar door and winery on site will ensure the vision of creating the best wines possible is not lost. In fact, with everything on site we are sure you will see improvements in the wines and the services which we can offer you.

The new building will also allow us to offer a range of different activities at the cellar door. The tasting experience will not be your typical cellar door tasting. Don't expect to be served over a bar. Instead, enjoy being greeted at the cellar door and seated with friends and family to enjoy the wines and your surrounds.

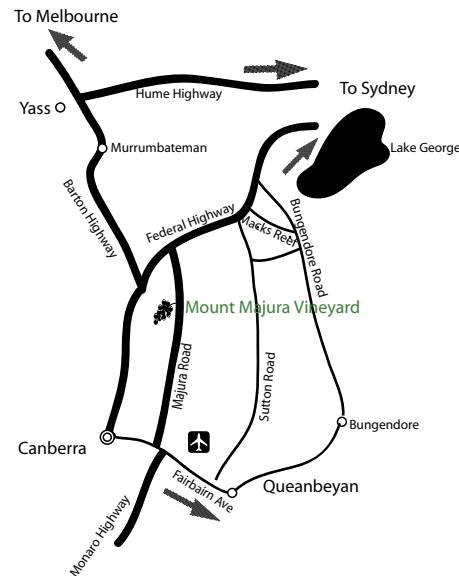
It would be great to see you either at the Grand Opening or over the Easter weekend to help us celebrate. If you can't make it then, our extended opening hours from Easter onwards might help you out. The cellar door will be open Thursday- Monday from 10am-5pm throughout the year. We will be closed Good Friday and Christmas Day.

Also, take a look at the many events we have coming up. A mix of wine, food, music and art events will ensure all ages and tastes are covered. Personally, my mouth has been watering since January when we started organising the many winemakers dinners coming up! Cheers, Julia Star.

A UNIQUE SITE

Mount Majura Vineyard is a small, boutique winery in the Canberra District wine region, and the first vineyard in the ACT. Planted in 1988 on a site selected for its unique combination of soil, aspect and climate, the vineyard has been expanded under new ownership since 1999. With a track record for good Chardonnay, Pinot Noir and Merlot (actually a Cabernet franc - Merlot bend) from the original vines, these varieties were included in the expansion, but trial plantings of "new" varieties were also made. It is the exciting search for the best possible combination of variety and site that drives our quality-focussed wine production, and we invite you to visit the vineyard and see for yourself.

CELLAR DOOR



Mount Majura Vineyard

RMB 314 Majura Road, Majura, ACT 2609

Open Sundays and long weekends 10am-5pm

From Easter Saturday 2006 open Thursday to Monday
10am-5pm

Phone: (02) 6262 3070



MOUNT MAJURA VINEYARD

Canberra District



The building team (R-L) Tom Walsh, Jim Corkhill, Brian Farlie & winemaker Frank van de Loo sharing stories, a glass of wine and a laugh on site.

Autumn 2006 Newsletter

www.mountmajura.com.au

MOUNT MAJURA VINEYARD EVENTS

10th March: Mount Majura Vineyard Dinner & Chefs' Table, Flavours Culinary Centre, 7pm



Winemaker Frank van de Loo and Chef Jan Gundlach invite you to a unique and elaborate taste experience and an intricate wine appreciation formula. Over the evening Chef will present eight courses in total, matching them with old world wines and new world wines from Mount Majura Vineyard. Four courses will be designed to match two Chardonnays followed by a second set of four courses that elevate the best in two selected Pinot Noirs.

The concept allows elaborating on the cause and effect of food and wine and paying tribute to the ever exciting discussion of the more intrinsic points of food and wine pairing. \$120/person Bookings: Flavours, Culinary Centre (02) 6295 7722.

12th March: Celebrate in the Park, 12-9pm

Celebrate Canberra's birthday with us at stage 88 in Commonwealth Park. With live music and local Canberra produce and wine for tasting this is a great family event.

17th March: Harvest Festival Tasting in Civic, 5pm

Join us near the merry-go-round in civic, for a local wine tasting as we celebrate the launch of Harvest Festival 2006.

18th March: Majura Festival

Woolley St. in Dickson comes alive from 3-8pm celebrating all things Majura! Come to the Night Market and enjoy wine, music, circus, theatre, dance, and more on two stages; the launch of Communities For Children, kids entertainment and demonstrations in an old style Bazaar of artists and artisans. Featuring Drumassault, Troupe Dart, ZIP and Warehouse Circus.

28th March, Winemakers Dinner at Art Espresso, Kingston, 7pm

Compare wines from within the Canberra District side by side. Mount Majura Vineyard and Lark Hill come together to showcase varieties performing well in the district. Join us for what is sure to be a fantastic evening of delicious wine and food. \$85/ person. Bookings: Vintage Cellars, Manuka (02) 6295 2326.

1st & 2nd April: Harvest Festival, at the vineyard, 10am-5pm

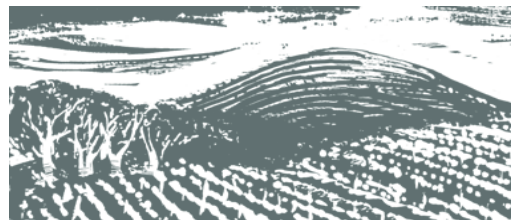


Ripe for the picking? Learn about how winemakers measure when fruit is ripe for the picking. At 11am each day, put on some of our funky gumboots and join us in the vineyard. Measure the grape sugar with a refractometer, make a decision, is it ready or not? Then take a sneak peak of our new winery and see where vintage is up to.

Bookings essential: call the vineyard on (02) 6262 3070.

12th April, Grand Opening of new winery & cellar door, 5.30- 8pm

Help us celebrate by coming along to our grand opening. Be part of our history and join those who have shaped Mount Majura Vineyard so far. Senator Gary Humphries will do the official honours. We will once again be teaming up with Canberra Contemporary Art Space and exhibiting leading contemporary artists works. The Late Pickers acoustic guitar duo will be providing some celebratory tunes.



15th & 16th April: Celebrate Easter at our new winery! 10am-5pm

From 12-2pm Easter Saturday and Sunday join us and listen to Anton Wurzer on the piano accordion. Anton's musical background is varied to say the least and he is considered to be one of Australia's leading exponents in Jazz Accordion. You will hear tunes from Ethnic backgrounds, Pop, Rock'nRoll, Latin American, Continental, Blues and Mainstream Jazz. Sit down and enjoy the marvelous atmosphere here at the vineyard. Feel free to bring a picnic and picnic under the gum trees or enjoy a platter at your table. Don't let the kids miss out on the easter egg hunt around the new cellar door on Sunday at 11.30am.

3rd May: Winemakers dinner at Benchmark Wine Bar, 7pm

Join winemaker Frank van de Loo for dinner at Benchmark wine bar. Enjoy multiple vintages of Mount Majura Vineyard wines paired with the exquisite cuisine of Benchmark Wine Bar.



\$75/ person.

Bookings: Benchmark Wine Bar, (02) 6262 6522

5th May: Southern Cross Soloists, 6pm

As part of the Canberra International Chamber Music Festival join us for an evening in the vineyard with music from the Southern Cross Soloists matched with wines from Mount Majura Vineyard, Pialligo Estate and Kamberra Winery. A perfect way to end a week, enveloped in the lush sounds of French masters. *'The Southern Cross Soloists have an uncanny knack for sending their audiences away both thoroughly entertained and musically enriched'* *The Australian*.

Bookings through TICKETEK, you can book and pay for tickets by telephone on 132 849 or online at www.ticketek.com by credit card.

WINES TO CELEBRATE WITH

With everyone experiencing a long warm summer the whites and rosé have been quickly heading for the door. With only small amounts left, avoid disappointment and order today. Also, think about the changing weather and your red requirements for your cellar this winter.

2005 Riesling (sold out)

Receiving fantastic reviews from Divine Magazine, Money Magazine, Chris Shanahan and Fergus McGhie the Riesling quickly disappeared. Look out for what the 2006 vintage brings.

2005 Pinot Gris (screwcap) \$16

Highly Recommended

"The nose is very fresh, suggestive of citrus and pear, but its on the palate that this wine really comes alive. The strong varietal flavour is enhanced by a satisfying texture and crisp acidity. Enjoy it in the short term" (Winewise, Issue 125, Dec 2005)

"The 2004 vintage of this wine was an absolute revelation, and the 2005 is just as impressive. If the Clonakilla Shiraz Viognier is Canberra's red wine flagship, then the Mount Majura Pinot Gris is surely its white wine equivalent." (Peter Dietsch, The Canberra Review, Dec 2005)

"It is an unctuous wine (as it should be) with stewed pear and cashew nut flavours. It has a little musk and perfume as well with a full rounded palate and a dry finish. Based on a style from Alsace and made in our own backyard, worth seeking out." (Fergus McGhie, The Canberra Times, Nov 16 2005)

2003 Chardonnay (screwcap) \$20

"This is the best Mt Majura chardonnay I've seen yet and easily one of the better examples to be found in the region at this time. It has a delicate nose: pretty, pure, decidedly cool climate and stylishly supported with a little matchstick exclamation from the otherwise unobtrusive oak. The palate is excellent, with an almost chablis-like chalky acidity that gives length and integrity to the tight, clean grapefruit and soft melon fruit characters. Quite pristine, it should look even more integrated in three to five years." (Tessa Brown, Divine Magazine, Dec-Feb 2006)

2005 Rosé (screwcap) \$16

Highly Recommended

"Delicate pale pink. The nose displays attractive strawberry and red fruits varietal pinot noir characteristics, and the palate is well balanced, showing minimal sweetness. Very enjoyable summer drinking, especially at its relatively low alcohol level" (Winewise, Issue 125, Dec 2005)

"Made from pinot noir grown in Canberra, this is light salmon pink and has strawberry, coconut, crushed-leaf and powder-puff aromas. The palate is ethereal, light and quaffable, with just a smidgin of sweetness." 88 (****) (Huon Hooke, Gourmet Traveller WINE, Dec-Jan 2006)

2003 Woolshed Creek White (screwcap) \$12

This blend of Chardonnay, Pinot Gris and Riesling continues to surprise. For those looking for a good value quaffing white, this is it. **\$99/case - save \$45!**

2002 Pinot Noir \$20

Our Pinots often look best at about 5 years of age, and this one is developing nicely, with lovely soft Pinot fruit and a sappy edge that gives the complexity and interest that we look for. Characteristically fine, even tannins support a long and supple palate.

2002 Dinny's Block \$17

The Cabernet franc - Merlot blend which comes from our original block, planted by Dinny Killen. The mild 2002 season has highlighted the red berry characters of Cabernet franc, and extended maceration on skins resulted in a silky style. As we like to say, *fragrant, juicy and fine-boned*.

2002 Merlot \$15

Dark berry fruits mingle with chocolate, spice and savoury characters in our first release of varietal Merlot. Over the time that this wine has been available, we have seen it start to knit together. Still a youthful blackish red, the palate is integrating and developing some lovely chewiness.

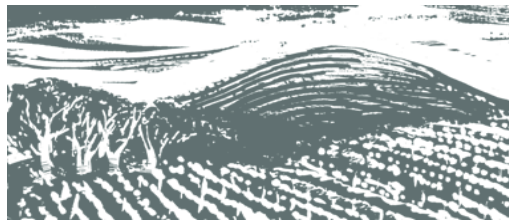
2003 Shiraz (screwcap) \$25

"Reflecting the warm vintage, the flavour is ripe and generous, with its juicy mid palate and soft tannins it could only be shiraz. At this stage it's travelled only part of the journey from fruit to wine and needs a few more years in the bottle for the primary fruit flavours to evolve and integrate with the oak and tannins. It'll be worth the wait." (Chris Shanahan, Canberra Sunday Times, May 22 2005).

MOUNT MAJURA VINEYARD

WINE	PRICE	NO.	TOT.
2003 Woolshed Creek White <i>Chardonnay, Pinot Gris, Riesling blend</i>	\$12.00		
2003 Woolshed Creek White <i>Case special</i>	\$99.00		
2005 Pinot Gris <i>Like biting into a big juicy pear</i>	\$16.00		
2003 Chardonnay <i>Tight, complex and grapefruity</i>	\$20.00		
2005 Rosé <i>Strawberries and cream</i>	\$16.00		
2002 Pinot Noir <i>Juicy cherries and spices</i>	\$20.00		
2002 Dinny's Block <i>Fragrant, juicy and fine-boned</i>	\$17.00		
2002 Merlot <i>Dark berries, chocolate and spice</i>	\$15.00		
2003 Shiraz <i>Red berries, violets and licorice</i>	\$25.00		
MIXED CASES: see centre for description			
Mixed Case of Whites	\$192.00		
Mixed Case of Reds	\$231.00		
Celebration Case	\$208.00		
TAX INVOICE, ABN 51 084 171 139 Prices include GST Minimum order 6 bottles please.		Wine Total	
		Freight	
Mount Majura Wines (ACT) Pty Ltd ACN 084 171 139		Total	

MIXED CASES
Mixed Case of Whites - 4 each of: 2005 Pinot Gris 2003 Chardonnay 2003 Woolshed Creek White
Mixed Case of Reds- 3 each of: 2002 Pinot Noir 2002 Dinny's Block 2002 Merlot 2003 Shiraz
Celebration Case - 2 each of: 2005 Pinot Gris 2005 Rosé 2003 Chardonnay 2002 Pinot Noir 2002 Dinny's Block 2002 Merlot



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

Name: Ms/Mrs/Mr/Dr
Email:
Daytime Phone:
Postal Address:
Delivery Address:
Any Special Instructions:

Please send me your newsletter by
 Mail Email Not at all

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

Please debit my Bankcard Visa Mastercard

Expiry date:
Name on card:
Card number: <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
Signature:

Please order in multiples of 6 or 12 bottles, straight or any mix. Allow a weeks delivery time.
 Mount Majura Vineyard Phone (02) 6262 3070
 RMB 314 Majura Road Fax (02) 6262 4288
 Majura ACT 2609
 Email sales@mountmajura.com.au
 or order online at: www.mountmajura.com.au