

2004 RIESLING AND PINOT GRIS RELEASED!

It's Spring and time for the new whites. And they're very snappy.



The 2004 Riesling and Pinot Gris are wines we're proud to release, and wines you'll be proud to have on the table. Slightly less extreme than 2003, the 2004 season was warm and dry, but the Pines Block faces southeast and is well protected from drying westerly winds.

The **2004 Riesling** (\$16) 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 slatey, steely, long spine of natural acid that makes Riesling so special and so much appreciated by many wine lovers. No other variety can manage such a combination of intensity, purity, delicacy and downright refinement! It is a wine to send shivers up the spine while young, and will equally delight with ten years in the cellar.

With our first release of Pinot Gris last year, we told you that "Gris is the new black". We didn't realise at the time how true this was. It has become one of our best selling wines and very popular with restaurants. The **2004 Pinot Gris** (\$16) is a standout from the vintage. We picked a little later, when the fruit was really purple, and the grape flavours rich and musky. The wine has a big nose full of peachy musky fruit and a big rush of flavour on the palate. If you liked the 2003, we think you'll love this one!

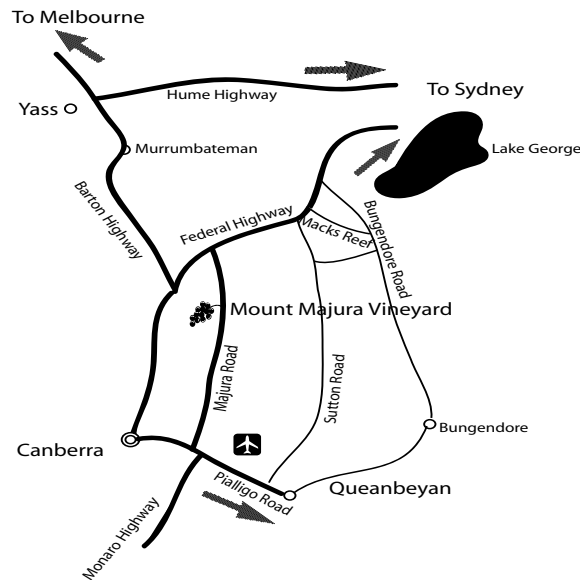
We still have small stocks of the 2003 vintage Riesling and Pinot Gris, which we'll hang onto for a late release, but if you've fallen in love with them and need some more, or want to compare the vintages side-by-side, just let us know and we'd be happy to oblige!



Mount Majura Vineyard was first planted in 1988 on a site identified for its unique soil. Being on the lower slopes of Mount Majura, the principal geology is volcanic, leading to red iron rich soils that have a moderate clay content. Additionally, the vineyard is sited over a narrow band of limestone, altering the and improving the soil pH and structure, as well as providing the deep-rooted vines with water even in dry seasons. Facing east, the vineyard receives the morning sun, ideal in the cool Canberra climate.

The original plantings have now been extended, with the addition of a number of new varieties. We are constantly learning which varieties are best suited to our site, and striving to make wines that best express its character. Naturally the wines we make are sourced only from our own vines, and the wines are made by our own winemaker, Frank van de Loo.

The best way to appreciate the unique character of each of our wines is to visit the vineyard. We have a very rustic cellar door, now open every Sunday from 10am to 5pm, and every day on long weekends. **Over the Christmas period we will be open Sundays as usual except Boxing Day.**



Open Sundays 10am-5pm
& long weekends

Mount Majura Vineyard
RMB 314 Majura Road
Majura, ACT 2609

Phone: (02) 6262 3070

Fax: (02) 6262 4288

Email:

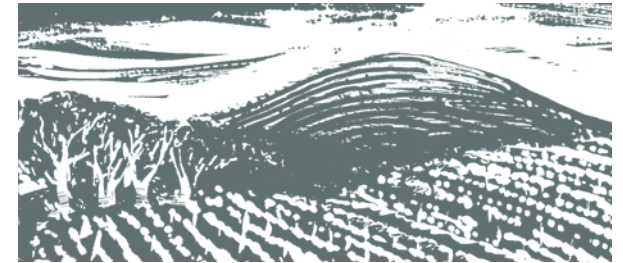
info@mountmajura.com.au

www.mountmajura.com.au



MOUNT MAJURA VINEYARD

Canberra District



Spring 2004 Newsletter

New Growth

www.mountmajura.com.au

NEWS & REVIEWS

“This is a boutique producer to get in on at the ground level.”

Winefront Monthly, July 2004

“In a very short time Mount Majura has risen to become one of Canberra’s very finest estates making exciting flawless wines.”

Chris Shanahan, *Canberra Times*, 5/9/04

With very positive reviews from the same sources, our **2003 Tempranillo**, released in the August newsletter, has sold out. We’re sorry if you missed out. Claude’s (three-hatted Sydney restaurant) took the last couple of cases. The 2004 vintage in barrel is looking just as good, or even better, and will be released mid-2005. Unfortunately there are only two barrels, so expect it to go even more quickly.

Among those appreciating Mount Majura Vineyard we might now list **Cate Blanchett**, star guest at a recent fundraising dinner for Belvoir St Theatre, for which we donated wine.

For the last four years, Mount Majura Vineyard has been a sponsor of the **Contemporary Collection Benefactors Dinner** at the Art Gallery of NSW. This year’s event was a great success and we’re glad to support their exciting work.

Additionally, we’re delighted to announce our sponsorship of **Canberra Contemporary Art Space** (CCAS) throughout 2005. Several special invitation evenings are planned for CCAS members and Mount Majura Vineyard subscribers at the new, architecturally designed Mount Majura cellar door and in the CCAS Gorman House Gallery.



That’s right! We’re expecting to have our **new on-site winery** completed by mid 2005, including a wonderful cellar door to better welcome you!

If you haven’t been to our website lately, it is worth a look. It is updated regularly with the latest news, and you can now order

wine securely online. www.mountmajura.com.au

We’ve made our first foray into **Melbourne** with listing in two specialist retailers, Rathdowne Cellars and Cloudwine. We also list our retailers on the website, so if you’re just after a bottle or two and can’t make it to the cellar door, have a look.



DAYS OF WINE & ROSES

Cellar Door, November 13-14

The Days of Wine and Roses Festival is the perfect weekend to visit Canberra District wineries in the beauty of spring. We’ll be open both days (10am-5pm) and have the new release 2004 whites (including the knockout Pinot Gris!) out for tasting. There will be live music from the very cool ‘Late Pickers’ (11am-2pm both days) and picnic hampers will be available. There’s plenty to see and do at all the other wineries, so pick up a brochure when you visit us, or see www.canberrawines.com.au for details.

WINE AUSTRALIA 2004

Sydney, November 26-28

Mount Majura Vineyard is coming to Sydney for Wine Australia, a huge showcase of Australian wine. Come and meet us at stand 228-14, taste our wines. You could win a weekend accommodation package with Doma Hotels, or a Contemporary Collection membership at the Art Gallery of NSW!

www.wineaustralia2004.com.au

Sydney Convention & Exhibition Centre, Darling Harbour.

Friday 26th & Saturday 27th, 12 - 8pm, Sunday 28th, 12 - 7pm

Admission \$22

Yes, **Christmas** is just around the corner, and what better way to celebrate than with a glass of your favourite Mount Majura Vineyard wine. If you’re thinking of a special Christmas gift to send to family and friends let us know and we can arrange to deliver straight to their door.

To help you decide, we have made up some interesting Christmas case mixes with a **special offer**. With any full case of Mount Majura Vineyard wine, we will send you a 6 pack of 2003 Woolshed Creek White, worth \$72, free of charge! Consider it a Christmas present from us to you to help you celebrate with family and friends over the holiday months.

Corporate tastings in Sydney or Canberra

If you’re thinking of something different for a social gathering to reward your staff or social group, let us know. We can conduct tastings coming up to Christmas at your workplace or out at the vineyard.

Be Early! During the warmer months we prefer to send your wine off early in the week, to avoid weekend delays, so please allow some extra time. Australia Post have advised us that for your wine to arrive in time for Christmas, it is best to get your order in at least two weeks beforehand.

We wish you a **Merry and Safe Christmas!** We appreciate your interest and support during 2004 and look forward to another great year in 2005.

DRINKING WELL

Great reviews keep coming in for the **2002 Chardonnay** (\$20):

"I'm tempted to say that this is excellent value but it really doesn't need that qualification: 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 its price and delivers a beautifully constructed punch. I kept going back for more. Drink: Now-2005. 91 points." - Winefront Monthly, July 2004.

"This quietly complex chardonnay has smooth fruit in great balance with well-measured oak. Real finesse for \$20." - Ralph Kyte-Powell, The Sunday Age, 5 September 2004.



"At once complex yet balanced; melon, fig, cashew and barrel ferment; harmonious. Rating 89. Drink 2007." - James Halliday (Australian Wine Companion, 2005 edition).

Some people prefer the more nutty flavours of the **2001 Chardonnay** (\$20), while others prefer the rich buttery **2000 Chardonnay** (\$20). Fortunately we still have a little of each left!

Among the reds, the newcomer **2002 Merlot** (\$15) has been making many friends and we reckon it's punching well above its weight. The mulberry fruity and chocolatey tannins are intense and appealing, but this is a youngster and it will be very interesting to watch over the next 5 to 10 years. Putting a case in the cellar is a real option at this price! Chris Shanahan (Canberra Times, 5/9/04) wrote:

"The Merlot 2002 is sensitively made, allowing the varietal perfume and flavour to flourish without excess tannin or oak – a lovely luncheon red."



Meanwhile the fragrant favourite, our **2000 Cabernet franc Merlot** (\$17), has already been cellared a few years for you, and shows the richness, suppleness and style that reflect the age of the vines in the original "Dinny's Block". The red berry flavours of youth are now shot through with the more complex



chocolate, tobacco and dark fruit flavours of maturity. But take it from Chris Shanahan:

"The Cabernet Franc Merlot 2000 is a lovely, maturing, elegant style, with delicious juicy berry flavours."

We repeatedly find that our Pinots reach their ethereal and silky best with about five years age, and the **2002 Pinot**

Noir (\$25) is still a youngster. A proven performer on our cool site, 2002 was the perfect vintage that suited Pinot very well.

"the Pinot Noir 2002 is a wine of great varietal purity, on the lighter side, but delicious and nicely structured." - Chris Shanahan, Canberra Times, 5/9/04

"Light spice, plum and forest aromas; good varietal flavour in lighter mode; nice mouthfeel. Rating 88. Drink 2011." - James Halliday (Australian Wine Companion 2005 edition)

Shiraz
2002

We have to emphasise that there are only about 20 cases left of the **2002 Shiraz** (\$25) and they won't last long. Here's why:

"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. Flushed with scents that remind of violets and bacon, Black-Forest cake and black cherries, the palate is sure-footed and satisfying, with dust, cherry, licorice, and cracked pepper slathered throughout and excellent persistence. For all that there's a tightness and a textural integrity: it opens a bit pongy but when this blows off, and it does, a very fine wine is revealed. Unfiltered. 109 cases made. Drink: Now-2014. 93 points." - Winefront Monthly, July 2004

"As good as the tempranillo is, the Chateau Shanahan team was even more blown away by Mount Majura's 2002 shiraz, the first vintage from new plantings on the warmest part of the site (lowest altitude north facing). This is a wine of real class – peppery, savoury cool-climate shiraz of real depth and complexity." - Chris Shanahan, Canberra Times, 5/9/04



Our Woolshed Creek range continues to be popular, and with the barbecue season here, they're in their element.

The back label of the **2003 Woolshed Creek White** (\$12) sums it up: *"Whether for a picnic in the bush or lunch with friends, Woolshed Creek White is a delightfully refreshing white wine. Made from a blend of varieties, it is suited to almost any occasion."* Fruity and fresh, no fridge should be without one.

Amazingly, we still have a few cases of the **2001 Woolshed Creek Red** (\$12), a soft and smooth lighter style of red wine made from Pinot Noir. At this price it is a great value soft red. With no hard tannins, it's a lovely wine to drink chilled during the warmer months.

MIXED CASES

We're always glad to make up any mixed dozen or half-dozen you wish, but we're also giving you a few easy options. And remember, during the life of this newsletter, we'll send you six bottles of the 2003 Woolshed Creek White with every case you order, including these mixed cases!

The **White Christmas** case features two bottles each of the newly released 2004 Riesling and 2004 Pinot Gris, the 2000, 2001 and 2002 Chardonnays, and the 2003 Woolshed Creek White.

If its reds you're after, look no further than **Rudolph's Reward**. Three bottles each of 2002 Pinot Noir, 2000 Cabernet franc Merlot, 2002 Merlot and 2001 Woolshed Creek Red.

Or to keep everyone happy, there is the **Xmix Case!** Two bottles each of the newly released 2004 Riesling and 2004 Pinot Gris, the 2002 Chardonnay, 2002 Pinot Noir, 2000 Cabernet franc Merlot and 2002 Merlot.

The **Chardonnay Pack** is still available. WINEWISE rated the 2001 Chardonnay Outstanding (they don't go any higher than that!) while the 2000 and 2002 are both Gold medal winners. Four bottles each of the 2000, 2001 and 2002 Chardonnays.

THE SECOND 2004 VINTAGE

Burgundy is a magnet for new world winemakers bitten by the Pinot bug, intent on learning the secrets of this most traditional and famous of wine regions. We Australians have a particular advantage because, with our seasons opposed to the northern hemisphere, we can go and be part of a second vintage in the same year, while the vines at home are just emerging from winter dormancy and the previous vintage wines are sitting quietly in barrel.

The 2004 vintage in Burgundy will end up being a surprisingly good one, for the cool grey summer was followed by a magically warm and dry autumn. The best wines will come from the domaines that escaped the hail and managed the disease pressures well, and my friend Dominique, vineyard manager at Château de Pommard, scored well on both counts.

Vintage began a little late this year and I was able to spend some days in the vines before harvest. Days spent doubled over the low vines, cutting out botrytis (grey rot) infected bunches and plucking off leaves in the bunch zone, making the fruit easier to find for the pickers, and quicker to dry in case of rain.

The contrast to our vineyard at Mount Majura, where the vines are tall, botrytis is rare, and leaf plucking must be done much earlier to avoid sunburn, reinforces how different the climates and methods of vineyard management are.

In the softer Burgundy climate, where lack of rain doesn't drive the roots deeper in search of water, ploughing is used to cut off the surface roots, as well as control weeds. Deep rooting is a key objective because the true expression of terroir, the ultimate goal in Burgundy, is thought to depend on the roots meeting the geology of the subsoil and bedrock.

Close vine planting (10,000 vines per hectare are required by law) causes competition between vines, also helping force roots down, but unfortunately not enough competition to reduce vigour, so that to arrive at their exemplary canopies, Burgundian vigneron spend many hours thinning shoots and trimming vines to stay within the capacity of the low trellises. The shoots branch, and branch again, making a high level of second crop and immature leaves that compete with the primary crop for precious ripening energy. It is a vineyard system that clearly involves difficulties, but is the result of many centuries' experience and is probably the best system possible for Burgundy, where Pinot is able to make such extraordinary wines, with such fascinating expression of the differences between terroirs.

The contrast with our vineyard system at Mount Majura is quite stark. We plant only one quarter as many vines per hectare, giving each enough room to attain a natural balance, limiting vigour and second crop, and largely avoiding the need for trimming. The vines are forced to root deeply in search for water, so the inter-row space can be under permanent grass cover, protecting it from erosion. The wider rows allow a higher trellis with a vertically divided canopy, so that shoot density is reduced and less work is needed thinning shoots and plucking leaves by hand, yet the bunches are open to air and sunlight. It soon becomes clear that one doesn't go to Burgundy to learn "secrets" or copy individual practices – viticulture and winemaking are such a complex of inter-related natural influences and management practices, that a whole system is developed to suit the climate, soil and culture, and should not be translated.

Similar contrasts arise in the winery. With the high load of botrytis-infected and under-ripe bunches in Burgundy, the quality-conscious producers pick the grapes into small cases which are emptied by hand onto the *table de tri*, a conveyor belt where each bunch is examined and up to half the crop might be discarded or downgraded. There is not much point introducing such a labour-intensive operation in a quality-conscious Australian operation where the incidence of botrytis is very low and the crop is harvested fully ripe.

Rather than picking up "secrets", what I have learned most from working vintages in Burgundy, is an understanding of the profound importance of origin, of terroir in the winemaking philosophy. I don't go in order to learn how to make my wines more like Gevrey Chambertin or Pommard, rather how to make them more clearly Mount Majura!

The Burgundians see the variety as incidental to the place of origin of the wine – they are not trying to make Pinot Noir wines, but use this variety because it has shown itself to be a sensitive translator of the differences in soil and mesoclimate between small identified vineyard areas. Everything is driven by the desire to respect these influences of the site of origin and to allow them to be expressed. There is even a view that the first requirement of a wine is typicity, fidelity to its terroir, and only then is quality to be considered.

I was a little shocked to be told that in Australia, "you have no terroir". On further investigation, this arose from two conceptions: firstly that Australia is some vast, uniform, sundrenched and irrigated plain, and secondly, even where there are differences in topography, geology and climate, that we haven't had the length of experience to understand this landscape and discern the boundaries between terroirs. Fortunately neither is completely true, and some Australian and New Zealand

regions (Coonawarra, Heathcote and Martinborough come quickly to mind) are *based on terroir*.

We now have over thirty years experience (in the modern era) with winemaking in the Canberra District. At last count there were eighty-five vineyards, planted on a range of soil types and over a significant spread of altitudes. Winemakers around the District are comparing and discussing the characteristics of wines from each of the different sites. At Mount Majura Vineyard, we have a patch of soil that is different to the surrounding country, and we aim to make wines that express this site, and even the differences within it. The soils are red (due to the high iron content of the parent volcanic rock), relatively high in clay, as well as being over a narrow belt of limestone. The vines are planted up a slope from 660 to 700 metres altitude, with the slope facing generally east but ranging from southeast in the Pines block through to northeast at the end of the North block.

We haven't had the benefit of many centuries of experience, but we're making up for it by looking very closely at what our vines and our wines are telling us. And after receiving the compliment from a new friend, Sam, that I was "*le plus bourguignon des vigneron australiens*", I know I'll be back to keep looking closely at Burgundy too.

Frank van de Loo



Checking a wooden vat about to be filled. (L-R) Sam, Frank and Dominique.

MOUNT MAJURA VINEYARD

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

ORDER FORM

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

Spring Special Offer! 6 bottles of Woolshed Creek White delivered free with any 12 bottles you order!

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

WINE	PRICE	NUMBER	TOTAL
2003 Woolshed Creek White	\$12.00		
2001 Woolshed Creek Red	\$12.00		
NEW RELEASE: 2004 Riesling	\$16.00		
NEW RELEASE: 2004 Pinot Gris	\$16.00		
2000 Chardonnay	\$20.00		
2001 Chardonnay	\$20.00		
2002 Chardonnay	\$20.00		
2002 Merlot	\$15.00		
2000 Cabernet franc Merlot	\$17.00		
2002 Pinot Noir	\$25.00		
2002 Shiraz	\$25.00		
MIXED CASES			
White Christmas	\$208.00		
Rudolph's Reward	\$207.00		
Xmix Case	\$218.00		
Chardonnay Pack	\$240.00		
TAX INVOICE, ABN 51 084 171 139		Wine Total	
Prices include GST		Freight	
Minimum order 6 bottles please.		Total	

MIXED CASES

White Christmas - 2 each of:
2004 Riesling
2004 Pinot Gris
2000, 2001, 2002 Chardonnays
2003 Woolshed Creek White

Rudolph's Reward - 3 each of:
2002 Pinot Noir
2000 Cabernet franc Merlot
2002 Merlot
2001 Woolshed Creek Red

Xmix 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: