

# 2004 TEMPRANILLO

As readers of this newsletter are aware, we have been excited about the quality of Tempranillo from our vineyard from the moment the first grapes started fermenting. The 2003 vintage was a runaway success.

It was no flash in the pan.

The May/June issue of the *Wine Industry Journal* (a nerdy magazine for winemakers) featured a “varietal report” on Tempranillo in Australia. As well as contributing an article on winemaking, we submitted samples of the 2003 and 2004 vintages for their blind tasting. The tasting was conducted by Nick Stock, widely respected sommelier and wine journalist, and Louisa Rose, winemaker at Yalumba, and one of the best palates in the country.

Of twenty-five wines in the tasting, five were considered most outstanding, and both of ours were included in these five! Here are their comments:

## Mount Majura 2003 Canberra District Tempranillo

*Very spicy and brambly aromas in wafts of perfume. One taster also noted dense rhubarb, black cherry and rose petal aromas. A fuller palate than some others in the line-up, with lots of flavour, fruit weight and modern, jazzy cinnamon spice. ‘Like and iron fist in a velvet glove’ was one taster’s explanation of this wine. Very highly rated by both tasters.*

## Mount Majura 2004 Canberra District Tempranillo

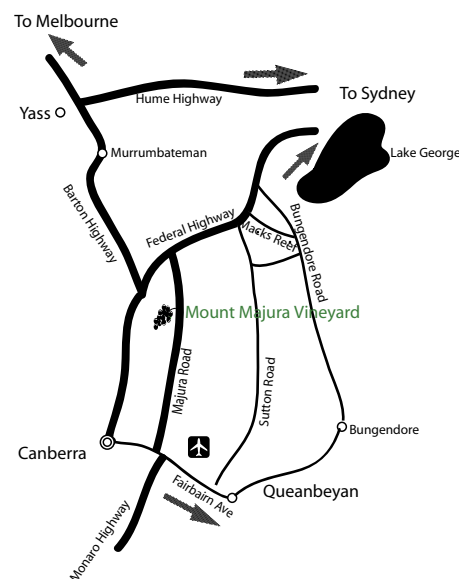
*A nose of liquorice and spice, black cherries and rhubarb with a menthol lift overlaying a long layered palate with black fruits, perfume and complexity. Some fragrance through the palate entry but drags a bit through the finish with lots of spice and anise. ‘This wine has great length and life,’ said one taster.*

We’re pleased to release the 2004 vintage.

# 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**

Phone: (02) 6262 3070

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Mount Majura Wines (ACT) Pty Ltd ACN 084 171 139



# MOUNT MAJURA VINEYARD

*Canberra District*



**Spring 2005 Newsletter**

[www.mountmajura.com.au](http://www.mountmajura.com.au)

# DOWN WITH DR PANGLOSS!

The “Panglossian Paradigm” is named for Dr Pangloss, in Voltaire’s hilarious book *Candide*. According to Dr Pangloss, “everything is for the best, in the best of all possible worlds”. It is a notion that there is no need to change the status quo, which has already been developed as the best possible solution.

If we had believed this fifty years ago, there would be no Canberra District wine industry, and our drinking habits would extend little beyond Port and Sherry. If we believed it today, we would stick with the varieties that we have now. Instead, good as these varieties are, we are on a continual search for the perfect combination of site and variety.

The massive expansion in the Australian wine industry in recent years is in fact a grand experiment: we are discovering new places to grow grapes, and have the potential to discover new “linkages”. Examples of linkages we already know are Barossa and Shiraz, or Coonawarra and Cabernet. As experience grows with viticulture in

newer regions, new linkages are emerging. Canberra and Shiraz, for example.

There is no reason to restrict ourselves to the (mostly French) varieties that have traditionally been grown in Australia. There is a whole world of alternative varieties for us to discover. Our first foray into this foreign land has already led to great success with Pinot Gris, and especially Tempranillo. With the release of the 2004 Tempranillo in this newsletter and the 2005 in barrel, we are confident that a new linkage is emerging. Certainly our vineyard appears fantastically suited to the variety, but how well it will do across the Canberra District is hard to tell at this stage.

Just because we are excited at the discovery of Tempranillo doesn’t mean that we are stopping there. We have our first wine of another Spanish variety, Graciano, already in barrel. We’re planting more clones of Tempranillo, including one from Portugal, where it is known as Tinta Roriz. We’re also planting other varieties from Portugal, Austria, Italy and France. If you never try new things, you’re just falling into the Panglossian mire!

# NEWS & EVENTS

## Tempranillo Release

**19th August 5.30pm, Gorman House, Canberra**

Canberra Contemporary Art Space (CCAS) will be the venue, where the ACT Chief Minister Jon Stanhope will officially release the 2004 Tempranillo. The event will take place amongst sculptures of the *Dimensions Variable* exhibition. Frank van de Loo and Lisa Byrne from CCAS will conduct a wine and sculpture matching activity, which is sure to challenge our thoughts on sculpture and wine!

## Fine Food Day

**18th September, Kingston**

Join us at the Old Bus Depot Markets for the 5th annual Fine Food Day. This is a great day and a fantastic overview of the varied food, wine and produce items coming from the Canberra region.

## Days of Wine and Roses

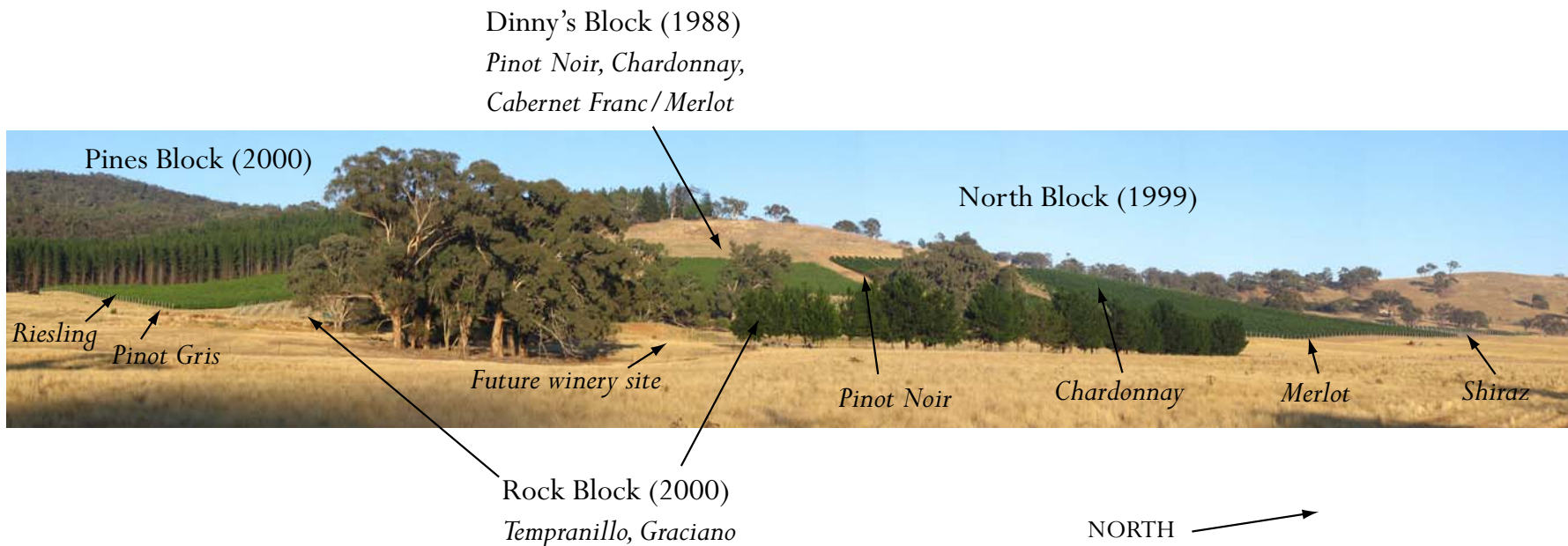
**November (stay tuned for date)**

An annual event, this is a great time to explore the Canberra wine district. All wineries and many restaurants in the district will have special events happening over a chosen weekend.

## Corporate Tastings

If your workplace is looking at holding a social gathering why not consider a wine tasting? Tastings can be held in variety of ways to suit your needs. Please discuss it with us.

For more information, call us or stay updated via the News page of our website.



# WHAT'S GOOD FROM MOUNT MAJURA

We're proud to offer our current range, including new releases of Riesling, "Dinny's Block" and of course, Tempranillo. So what is "Dinny's Block"? Read on...

## NEW RELEASE

### 2005 Riesling (screwcap) \$16

With the 2004 Riesling selling out, we've brought forward the release of the 2005 a little. Freshly minted, still showing some ferment esters, the lemon/grapefruit and florals typical of our site, and some intriguing pienenapple/guava characters shimmering in the background. A fine, long and juicy structure makes for a beautiful Riesling to drink now or cellar.

### 2004 Pinot Gris (screwcap) \$16

The 2004 Pinot Gris presents a big nose full of peachy musky fruit and a rush of pear-juice flavour on the palate. It has become one of our most popular wines, and has been attracting attention:

*"Delicately fragrant, with pear, spice and apple flavours, this is a clean, lively expression of the variety. It's also viscous and has impressive richness, depth and length of flavour."* (Peter Forestal, Gourmet Traveller WINE, June/July 2005).

### 2003 Chardonnay (screwcap) \$20

Our flagship white.

*"Majura's excellent recent form continues apace. This release is super value. Intense flavour, bounds of matchstick-like aroma and crunch, pure, crisp, grapefruity, mineral length and a sensation of tautness and control throughout. Very impressive. Drink: Now-2010. 90 points."* (Campbell Mattinson, Winefront Monthly, April/May 2005).

### 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.

### 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 (Canberra Times, 21 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."*

## NEW RELEASE

### 2002 Dinny's Block \$17

A new name for an old favourite, our Cabernet franc Merlot blend, which comes from our original block, planted by Dinny Killen. We're so grateful to Dinny for mistakenly planting some Cabernet franc with her Merlot, that we've decided to name the wine for her.

The 2002 vintage is a fragrant delight, quite a contrast to the brawnier 2001, and just couldn't be confined to our cellar any longer. A milder 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.*

The 2001 Cabernet franc Merlot will continue to be available by request and at the cellar door.

### 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.

This wine gained the **Recommended** rating from Winewise (June 2004):

*"The 2002 Mount Majura leans in the minty direction, but displays finesse in the tannin handling and has good fruit weight"*.

## NEW RELEASE

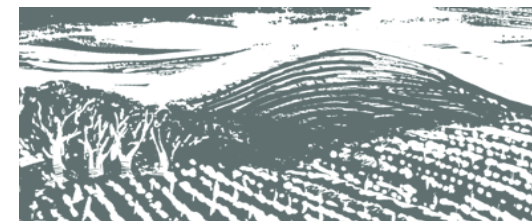
### 2004 Tempranillo (screwcap) \$25

Do we dare call it our flagship yet? Please see the opening page for the first review.

### 2003 Shiraz (screwcap) \$25

Shiraz is becoming the leading variety of the Canberra District, and our confidence in its future at Mount Majura has grown so much that we are expanding our plantings.

*"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. |
|--|----------|------------|------|
| <b>2003 Woolshed Creek White</b><br><i>Chardonnay, Pinot Gris, Riesling blend</i>                                      | \$12.00  |            |      |
| <b>NEW RELEASE</b><br><b>2005 Riesling</b><br><i>Citrus aromas, purity and length</i>                                  | \$16.00  |            |      |
| <b>2004 Pinot Gris</b><br><i>Like biting into a big juicy pear</i>   | \$16.00  |            |      |
| <b>2003 Chardonnay</b><br><i>Tight, complex and grapefruity</i>  | \$20.00  |            |      |
| <b>2002 Pinot Noir</b><br><i>Juicy cherries and spices</i>   | \$25.00  |            |      |
| <b>NEW RELEASE</b><br><b>2002 Dinny's Block</b><br><i>Fragrant, juicy and fine-boned</i>                               | \$17.00  |            |      |
| <b>2002 Merlot</b><br><i>Dark berries, chocolate, &amp; spice</i>  | \$15.00  |            |      |
| <b>NEW RELEASE</b><br><b>2004 Tempranillo</b><br><i>Exotically perfumed, fleshy and rich</i><br>Sorry, limit 6 bottles | \$25.00  |            |      |
| <b>2003 Shiraz</b><br><i>Red berries, violets and licorice</i>   | \$25.00  |            |      |
| <b>MIXED CASES</b><br><i>see side for description</i>  |          |            |      |
| <b>Mixed Case of Whites</b>  | \$192.00 |            |      |
| <b>Mixed Case of Reds</b>  | \$246.00 |            |      |
| <b>Mixed Case</b>  | \$218.00 |            |      |
| TAX INVOICE, ABN 51 084 171 139<br>Prices include GST<br>Minimum order 6 bottles please.                               |          | Wine Total |      |
| Mount Majura Wines (ACT Pty Ltd)<br>ACN 084 171 139  |          | Freight    |      |
|  |          | Total      |      |

| MIXED CASES  |
|--|
| <b>Mixed Case of Whites - 3 each of:</b><br>2005 Riesling<br>2004 Pinot Gris<br>2003 Chardonnay<br>2003 Woolshed Creek White                 |
| <b>Mixed Case of Reds- 3 each of:</b><br>2002 Pinot Noir<br>2002 Dinnys Block<br>2002 Merlot<br>2003 Shiraz                                  |
| <b>Mixed Case - 2 each of:</b><br>2005 Riesling<br>2004 Pinot Gris<br>2003 Chardonnay<br>2002 Pinot Noir<br>2002 Dinnys Block<br>2002 Merlot |
| NOTE: As we only have limited quantities of the 2004 Tempranillo available, please limit your purchase to 6 bottles.                         |

| 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     |

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| Name: Ms/Mrs/Mr/Dr  |
| Email:  |
| Daytime Phone:  |
| Postal Address:   |
|   |
| Delivery Address:   |
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| Any Special Instructions:   |
|   |
| Please send me your newsletter by<br>Mail <input type="checkbox"/> Email <input type="checkbox"/> Not at all <input type="checkbox"/>   |
| <input type="checkbox"/> Cheque enclosed payable to Mount Majura Wines (ACT) Pty Ltd  |
| Please debit my Bankcard <input type="checkbox"/> Visa <input type="checkbox"/> Mastercard <input type="checkbox"/>   |
| 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.<br>Mount Majura Vineyard Phone (02) 6262 3070<br>RMB 314 Majura Road Fax (02) 6262 4288<br>Majura ACT 2609<br>Email sales@mountmajura.com.au<br>or order online at: www.mountmajura.com.au |