

# MOUNT MAJURA VINEYARD

## Spring Newsletter 2006

### IN WITH THE NEW

Already there are a few early blossoms about, and Jack and Brenden are a long way through the pruning, but it really still is winter here at Mount Majura Vineyard. Nevertheless, there is a strong theme of “out with the old, in with the new” here, so the Spring Newsletter it is! Out with the old tin shed, in with the wonderful new tasting room! Out with the old wines, in with a whole lot of new releases! Out with the old off-site winery and in with our very own new winery at the vineyard! And even, out with the old label and in with a newly updated and refreshed version! You’ll notice the new look of this newsletter too, and we hope you like it.

The old shed served us well as cellar door for a couple of years, enabling us to meet many of you and show you what we’re all about, even if it did mean freezing wind, dust or heat. Now the new cellar door space offers a whole new seated tasting experience. With the vineyard in view to one side, wine maturing in barrel to the other, you can relax while flights of wine are poured for you. You can compare varieties or discuss favourites, learning about our wines while enjoying the company of your friends. With lots of windows, the tasting room is a warm sunny space in winter, while the pergola offers wonderful outdoor atmosphere in the warmer months.

The Canberra Contemporary Art Space exhibition *first* has been a success at cellar door, with everyone finding something to intrigue, shock or amuse. A new exhibition opens on Sunday 3rd September. Be sure to check the back page for details of this and a variety of other events coming up at cellar door.



The new winery was (just) completed in time to process the early 2006 vintage on site – a long-held ambition! It was fantastic to be crushing riesling while picking was going on, with most of the fruit already juice in the tank when in previous years it was still being loaded on a truck for the trip to the winery. The 2006 whites released in this newsletter are outstanding, while we are yet to judge whether the 2006 reds will meet the standard set by the extraordinary 2005 vintage. In short, our golden run of warm dry vintages continues.



Also released in this newsletter is the much-anticipated 2005 Tempranillo. To mark the occasion, there will be special tastings on at cellar door on the weekend of 5-6 August – again, see the back page for details.

The update to the logo reflected on this newsletter flows through also to the label and the website. We’ve had a lot of positive feedback on our label, but it has been quite hard to read. We think the new version carries a bit more punch but remains true to what we are about. So while its “out with the old, in with the new”, we’re keeping all the old that we like. Especially old friends, so we look forward to seeing you here soon.

*Frank van de Loo, Viticulturist and Winemaker.*

# NEW RELEASES

## 2005 TEMPRANILLO \$25

The release of our Tempranillo has become the most-asked about time in our calendar. Unfortunately this is another vintage of low production, and our grafted vines won't be contributing much until the 2007 vintage.

A more restrained, earthy and savoury Tempranillo than the preceding vintages, this wine will open with time or upon decanting. Deep in colour, the wine has the lifted perfume of Tempranillo from our site, together with notes of spice and herbs. The palate emphasises elegance and length over weight, but the balance is exemplary.

## 2004 SHIRAZ \$20

While 2004 was by no means a cool year, this wine marks a return to what we already consider our typical Shiraz style. Not overly expressive on the bouquet, it has loads of lurking black flavour. Black berry and black pepper and black strap and strappy tannins. This is cool climate Shiraz with its spicy, gutsy, juicy palate-weight and length of flavour.

## 2006 PINOT GRIS \$18

The fourth vintage of what is now our most popular wine, and we're getting better at it. As always, our aim is to get that full rich spicy aroma and flavour, that only come when the grapes are really ripe, but to combine that richness with softness and balance. This one we're really proud of. We just wish we had more...

## 2006 RIESLING \$16

For the first time, we've kept all our Riesling grapes for ourselves, and we couldn't have chosen a better year to do it. Perhaps the most consistent variety we produce, every year



A load of red skins leaves the winery after pressing.

it comes up smelling of white blossom and lemon peel, while the palate has that endless spine of natural acid that is so characteristic of good riesling. A lovely twist of aniseed adds to the complexity of the 2006, while the palate has a dollop of mid-palate fruit from slightly higher than normal ripeness.

## 2003 PINOT NOIR \$20

The warm and dry 2003 vintage produced a more masculine style of Pinot, and this one has been quietly needing a little time in the cellar before release. It will improve for several years yet. Deep in colour yet retaining subtlety and perfume, the aromas are of plum, black cherry, licorice and spice, while the tannins are abundant but very fine.

## 2004 MERLOT \$16

Merlot is our least vigorous variety, producing small canopies and very light bunches of tiny berries. The very dark concentrated wines that result have quite a firm tannin structure, making them well suited to hearty food, and aromas that typically focus on black cherry and dark chocolate. From the 2004 vintage on, we're noticing more and more violets and blackberries, two characters that we particularly like.

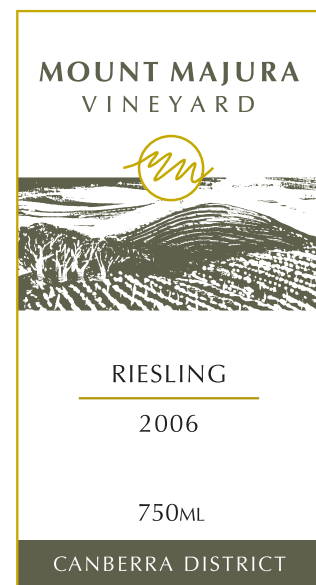
## 2006 ROSE \$16

Rosé is like Spring on a stick, Summer in a glass. A sunny day is a wonderful thing, a glass of cool rosé on a sunny table even better. Are we being over the top? Our rosé is purpose-made to be light, fresh and fun. Made from Pinot Noir grapes picked early for the style.

## 2004 WOOLSHED CREEK WHITE

**\$12/Bottle or \$99/Case**

Since the 2004 vintage replaced the 2003 at cellar door, it has been vanishing at a great pace. An unusual blend of Chardonnay (41%) Pinot Gris (31%) and Riesling (29%), the Woolshed has its origin in the fact that we only use the best, "free-run" fraction of the juice to make our varietal wines. With a little dexterity in the winery, the pressings can be cleaned up to make a soft fruity wine with plenty of flavour. The Pinot Gris component certainly gives a musky appeal, while the Riesling does give freshness and zest.



**MOUNT  MAJURA**  
VINEYARD

# WINE ORDER FORM

Wine	Price	No.	Total
2004 Woolshed Creek White Chardonnay, Pinot Gris, Riesling blend	\$12.00		
2004 Woolshed Creek White Case special	\$99.00		
2006 Riesling Floral and citrus, long and steely	\$16.00		
2006 Pinot Gris Musky, pear juice, soft & elegant	\$18.00		
2003 Chardonnay Tight, complex and grapefruity	\$20.00		
2006 Rosé Strawberries and cream	\$16.00		
2004 Merlot Black cherry, hints of violet	\$16.00		
2002 Dinny's Block Fragrant, juicy and fine-boned	\$17.00		
2003 Pinot Noir Plum, black cherry and licorice	\$20.00		
2004 Shiraz Spicy cool-climate Shiraz	\$20.00		
2005 Tempranillo Sorry, limit 6 per customer	\$25.00		
<b>Mixed cases:</b> see right for description			
Mixed case of Whites	\$198.00		
Mixed case of Reds	\$219.00		
Spring Mixed Case	\$210.00		
<b>Tax Invoice</b> All prices include GST Minimum order 6 bottles please. Mount Majura Wines (ACT) Pty Ltd ABN 51 084 171 139	Wine Total		
	Freight		
	<b>Total</b>		

<b>Freight</b>		
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

<b>Mixed cases</b>
<b>Mixed Case of Whites – 3 each of:</b> 2004 Woolshed Creek White, 2006 Riesling, 2006 Pinot Gris, 2003 Chardonnay
<b>Mixed Case of Reds – 3 each of:</b> 2004 Merlot, 2002 Dinnys Block, 2003 Pinot Noir, 2004 Shiraz
<b>Spring Mixed Case – 2 each of:</b> 2006 Riesling, 2003 Chardonnay, 2006 Rosé, 2004 Merlot, 2002 Dinny's Block, 2003 Pinot Noir

**Name:** Ms/Mrs/Mr/Dr

**Email:**

**Telephone (day):**

**Postal Address:**

**Delivery Address**

**Any special instructions:**

**Please send me my 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:

Signature:

**Please order in multiples of 6 or 12 bottles, straight or any mix. Allow one week for delivery.**

Mount Majura Vineyard  
RMB 314 Majura Road, Majura ACT 2609  
Tel: 02 6262 3070    Fax: 02 6262 4288  
Email: sales@mountmajura.com.au  
Or order online at: www.mountmajura.com.au

# EVENTS

5 - 6 August 2006

## New Release Vertical Tastings

Special vertical tastings to highlight release of varieties doing exceptionally well at Mount Majura Vineyard. Join us during cellar door hours for a vertical tasting of '02, '03 and '04 Shiraz or a vertical of '03, '04 and '05 Tempranillo.

12 & 19 August 2006

## Are You A Supertaster? 2pm

"Supertasters" are more sensitive to bitter substances and have more tastebuds on their tongues. This affects food and wine choices. As a part of the Science Festival, come and learn about the science of taste and test your tastebuds. We have limited spaces; please book on (02) 6262 3070.

26 August 2006

## Flavours@Mount Majura Release, 11am-3pm

Flavours the Culinary Centre joins us this year to produce not only vino cotto, but also biscotti and specially blended olive oil. Join chef Jan Gundlach and winemaker Frank van de Loo at the Cellar Door to taste, discuss and swap recipes!

3 September 2006

## VerandART Rant, 2pm

Gain an insight into the mind of the artist at the Opening of our second cellar door exhibition of works from Canberra Contemporary Art Space. Site-specific sculptural works will be installed around the big verandah, and local personalities will be interviewing the artists. Make a day of it with a wine

tasting and cheese platter.

9 - 10 September 2006

## A Taste Of Slow, Abbotsford Convent, Melbourne

We're privileged to have been selected by Slow Food Canberra to join them at A Taste of Slow, Australia's largest Slow Food Festival. The convent weekend will include a *Slow Market Place* with producers from around Australia, Slow cooking demonstrations and wine tutorials.

1 - 3 October 2006

## Lazy Rhythms Long Weekend

Wine tastings, cheese platters and music will make each day of the long weekend a relaxing event at Cellar Door. Rhythms provided by a variety of artists from the ANU School of Music, 11am - 2pm.

4 - 5 November 2006

## Wine Roses and All That Jazz Festival

Always a great weekend at Canberra District wineries. More details in the next newsletter or on our website.

## Group Bookings & Gumboot Tours

When looking for your next work or social function why not consider coming out to the vineyard? We offer a range of experiences such as gumboot tours around the vineyard, structured tastings and winery tours. Call us at the vineyard and let us help you organise a fantastic group event.

## 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.

Open 10am - 5pm, Thursday - Monday

Telephone: 02 6262 3070

RMB 314 Majura Road, Majura ACT



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