

MOUNT MAJURA VINEYARD

Summer Newsletter 2007

LIQUID GEOGRAPHY

Readers of this newsletter are well aware that there is a vibrant and exciting wine industry around Canberra, which has been developing since the establishment of local wineries Clonakilla, Lake George and Helm in the early 1970's. In fact this is the second phase of wine history in the region, after 19th century wine production around Yass fizzled out with Federation. There are now about 40 wineries in the area and "Canberra District" is our official Geographic Indication.

Not quite so aware of the Canberra District are, well, many people. Surprisingly many Canberrans are unaware of the quality and diversity of wineries on their doorstep. Quite a few Sydney people know about us and make an important contribution to cellar door visits in the area, but there are many more who don't.

As a way of spreading the word, the local industry has pooled resources to develop a new logo and awareness campaign. We are particularly pleased with the chosen positioning: "Liquid Geography". When you look at the operations in the area, there are many wineries just like us: we have a special chosen

Liquid
Geography™



CANBERRA DISTRICT WINE

vineyard site and we are trying to make unique and interesting wines that reflect the site they come from.

A Shiraz from the beautiful open rolling country around Murrumbateman is likely to be a little different to ours, where the vines are tucked below Mount Majura and have their feet on limestone. Likewise, our Riesling will be a little different to one from the hard shaley soils on the spectacular but wind-swept escarpment above Bungendore, but each wine makes sense in its context. In fact, the wines are a way to understand the geography, and the geography is a way to understand the wines.

We hope that many more wine lovers far and wide hear the message, and come out to discover our local wines at their source. Never was a geography field trip so pleasant!

Frank van de Loo, Viticulturist and Winemaker.

SEEKING VINEYARD MANAGER

We've been fortunate to have the services of a number of great vineyard workers over the years, but unfortunately the latest, Jack Hill, is going back to full time study next year. We wish he were staying, but we also wish him well in his career (he's bound to have a hand in some amazing cheesemaking down the track). If you know somebody who is interested in hands-on vineyard work, please let us know. They should be interested in a career in viticulture, be practical and experienced at vineyard or outdoor work and want to be part of a small and passionate team! There is a position description and more details at www.mountmajura.com.au.

STOP PRESS

Mount Majura Vineyard has just won the Medal Submission category at the Canberra & Capital Region Tourism Awards for best Tourism Winery!

www.mountmajura.com.au

CURRENT RANGE

2006 RIESLING \$16

The nose is still tight, and gradually opens to reveal white blossom aromatics with lemon-peel and dusty lime citrus, and flashes of aniseed. The palate is intense, with candied lemon peel and lime juice flavours, on a long spine of natural acid. We are excited about this wine!

2006 PINOT GRIS \$18

The most elegant Pinot Gris we have so far made, while having all the musky pear-juice aromatics and rich flavour that our wine is known for. The palate is soft and integrated thanks to some lees aging and reliance on natural acid.

2004 CHARDONNAY *new release* \$20

A return to the fuller-flavoured style we see in milder years, with plenty of melon and lemon fruit. Barrel-ferment complexity is evident, and lees-aging has contributed to the body and creaminess of the palate. Lemon curd flavour runs right through the finish, which is juicy and long.

2006 ROSE \$16

Has the "strawberries and cream" aroma of fresh young Rosé, and the soft plump fruit on the palate that Pinot Noir provides so well. There are hints of citrus and zestiness, and the finish is dry.

2004 MERLOT \$16

Dark berry fruits mingle with chocolate and spice flavours. Violets can be seen among the blackcurrant aromas. The palate is firm and well-structured. A good wine for food, or for medium-term cellaring.

2003 DINNY'S BLOCK *new release* \$17

Fragrant, juicy and fine boned, this blend (70% Cabernet Franc, 19% Merlot, 11% Cabernet Sauvignon) is named after the pioneer of Mount Majura Vineyard. The warm 2003 season has given extra power and rich blackcurrant and red berry aromas.

2003 PINOT NOIR \$20

The warm and dry 2003 vintage produced a more masculine style of Pinot. This wine is deep in colour yet retains subtlety and perfume. The aromas are of plum, black cherry, liquorice and spice, while the tannins are abundant but very fine.

2004 SHIRAZ \$20

A gold medal winner at the Canberra Regional Wine Show, this Shiraz is a return to our more typical spicy cool-climate style. The nose is still subdued, with brooding blackberry, spice and ash. The flavour really comes through on the palate, with lots of spice and typical notes of black pepper.



SAVOUR CHRISTMAS PACKS \$155

The perfect gift for a wine and food loving friend or relative. The pack includes a Mount Majura Vineyard apron, a bottle each of the Riesling, Chardonnay, Rosé and Shiraz, vino cotto (boiled down grape juice, an excellent flavour enhancer) and olive oil, a pack of seasoning salts, and recipes to keep everyone enjoying good wine and food over the Christmas period. This is all packaged together and wrapped and tied with a card. All you need to do is let us know the message you want included on the card and the delivery address and we will do the rest. To organise a Savour Christmas pack either fill out the details on the order form or phone us at the vineyard on 02 6262 3070.

TASTE AND SAVOUR

Taste and Savour is a new regular wine tasting event at the cellar door. Held on the second Thursday of every month, these themed tastings aim to provide an in-depth examination of particular varieties and styles. Often they will include our wines, but in the context of Australian and international benchmarks. There is no better way to develop your palate and understanding of wine than tasting and discussing wines in the company of others. See the Events listing for details.



Best wishes for a safe and happy Christmas from the team at Mount Majura Vineyard (Julia, Jack, Brenden and Frank).

MOUNT MAJURA VINEYARD

WINE ORDER FORM

Wine	Price	No.	Total
2006 Riesling Floral and citrus, long and steely	\$16.00		
2006 Pinot Gris Musky, pear juice, soft & elegant	\$18.00		
2004 Chardonnay <i>New Release</i>	\$20.00		
2006 Rosé Strawberries and cream	\$16.00		
2004 Merlot Black cherry, hints of violet	\$16.00		
2003 Dinny's Block <i>New Release</i>	\$17.00		
2003 Pinot Noir Plum, black cherry & licorice	\$20.00		
2004 Shiraz Spicy Shiraz, Gold Medal	\$20.00		
Mixed cases: see right for description			
Summer Mixed Case	\$210.00		
Savour Christmas Pack	\$155.00		
Tax Invoice All prices include GST Minimum order 6 bottles please. Mount Majura Wines (ACT) Pty Ltd ABN 51 084 171 139	Wine Total		
	Freight		
	Total		

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

Mixed cases
Summer Mixed Case – 2 each of: 2006 Riesling, 2004 Chardonnay, 2006 Rosé, 2004 Merlot, 2003 Dinny's Block, 2003 Pinot Noir
Savour Christmas Pack- 1 each of: Vino Cotto, Olive Oil, Apron, Riesling, Chardonnay, Rosé, Shiraz, seasoning salts & recipes

Name: Ms/Mrs/Mr/Dr
Email:
Telephone (day):
Postal Address:
Delivery Address
Any special instructions:
Message on card if wine/Savour pack is a gift:
Please send me my newsletter by: <input type="checkbox"/> Mail <input type="checkbox"/> Email <input type="checkbox"/> Not at all <input type="checkbox"/> Cheque enclosed payable to Mount Majura Wines (ACT) Pty Ltd
Please debit my: <input type="checkbox"/> Bankcard <input type="checkbox"/> Visa <input type="checkbox"/> 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

11 January 2007

Taste and Savour: Pinot Gris, 6:00 - 7:30 pm

The first in a series of wine tasting events held at the vineyard, for those seeking to develop their palate. Pay \$40 and taste a variety of quality wines from around Australia and the world in an intimate setting. Everything Pinot Gris (and Grigio) is up for discussion. Bookings essential: 02 6262 3070.

26 January 2007

Australia Day at the vineyard

The cellar door is open, so come out and enjoy a wine tasting with a group of friends. Why not bring a picnic to share under the gum trees?

8 February 2007

Taste and Savour: Rosé, 6:00 - 7:30 pm

Taste a variety of Rosés from around Australia and the world. Look at the characteristics that resonate in the wines when they are made from different grape varieties. Do some varieties suit the style better than others? Cost: \$40/person. Bookings essential: 02 6262 3070.

10 February 2007 11 am-11 pm

National Multicultural Festival, Food & Dance Spectacular, City Walk Canberra City

Celebrate multiculturalism with local wine & food from around the world. The wineries from our Urban Wine Trail will have a stand pouring the best local drops to enjoy with food from around the world. Partner this with dancing, and

the city comes alive! A great way to enjoy this showcase of Australia's cultural diversity. Further information on the festival is available at: www.multiculturalfestival.com.au

Follow the bunches of grapes

Whoopee, we now have road signage! After a long wait, we were excited to see our "brown signs" going up. Now you can't miss us along Majura road, with our main brown signs directing you into the vineyard. On the other access roads from the highway and near the airport, there are brown bunches of grapes connecting the three wineries in the urban wine trail, Pialligo Estate, Kamberra and Mount Majura Vineyard. So when you're off to see the wizards of winemaking, don't follow the yellow brick road, follow the bunches of grapes!



Christmas season opening hours

Christmas Day & Boxing Day: Closed

New Years Day: Open

All other times during the holiday season we will be open as normal from Thursday through to Monday, 10 am - 5 pm.

Thanks for your support over the past year, and whatever you do this summer, please drive safely.

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