

CANBERRA DISTRICT

APRIL 2004

VINTAGE

*“Bringing you special wines  
that reflect the character of our  
unique site”*

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

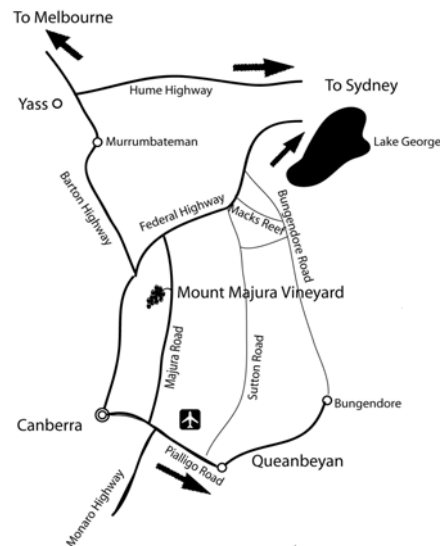
## Our Story So Far

Dinny Killen planted the first vineyard in the ACT in 1988, with the encouragement of her friend Dr Edgar Riek. The vineyard was planted with an easterly aspect on the lower slopes of Mount Majura. The site contained a unique patch of red, limestone containing soil, which has proved to be an excellent site for producing quality wine.

Dinny's block produced its first crop in 1991, with Dr Edgar Riek as the wine maker producing Chardonnay, Pinot Noir and Merlot at his Lake George winery.

A group of friends in Sydney were enthused by Dinny's quality boutique wine and persuaded Dinny to sell the vineyard in time for the 1999 vintage. They then persuaded a local CSIRO plant biologist Frank van de Loo to expand and improve the vineyard and take over the winemaking role. What a job he has done! Frank remains the winemaker at Mount Majura Vineyard, using grapes grown only on this single vineyard site, expanding the quality range to include: Riesling, Pinot Gris, Chardonnay, Cabernet Franc Merlot, Pinot Noir, Merlot and Shiraz.

The Mount Majura Vineyard goal is to bring you special wines that reflect the character of our unique site. The cellar door is now open on Sundays only from 10-5 to allow you to taste this quality range of wines.



## Cellar door Opening!

Everyone at Mount Majura Vineyard is pleased to announce that a cellar door will now be open on Sundays! We will begin opening from 10- 5pm from Sunday the 2nd of May and of course we'll be open over Easter. Our hand crafted boutique wines will be open for the tasting in the picturesque Majura countryside. You can expect a simple cellar door (aka tin shed) with the wines being the centre of attention, just the way we like it. So come along, learn something new about the vineyard and taste its fantastic produce.

## Opening Specials

### *Mixed Dozen*

*Contains two of each of the following;  
2003 Riesling, 2003 Pinot Gris, 2002  
Chardonnay, 2002 Merlot, 2000 Cabernet  
Franc Merlot, 2002 Pinot Noir  
all for \$218*

### *Woolshed Creek Range Case Special*

*Straight case (Red or White) only \$109 (save  
\$35 / case)*

*Mixed Case (Red & White) only \$119*



## Harvest Festival

### From Vine to Wine Picnic at Mount Majura Vineyard

The Easter long weekend will see all the Canberra District wineries come alive with the Harvest Festival. So bring your picnic basket and set aside some time to take in the bush surrounds at Mount Majura Vineyard. The theme for the festival will be 'From Vine to Wine'. Throughout the festival we aim to provide you with some insights into harvest time and the wine making process. At the end of the day you will be able to wander home not only knowing you have tasted some fantastic boutique wine from the Canberra District, but also happy that you have gained some new knowledge on harvest time and the wine making process. The vineyard will be open from 10am to 5pm Easter Saturday through to Monday.



## New Releases

Frank has done it again; another two high quality wines have been released and added to the growing list of wines available at Mount Majura. The 2002 Merlot and 2002 Shiraz will be released to the public at cellar door during harvest festival.

### 2002 Merlot

*Dark berry fruits mingle with chocolate, spice and savoury characters in our first release of varietal Merlot. The palate is firm, with fine chalky tannins, and will reward several years cellaring.*

### 2002 Shiraz

*Our first vintage of Shiraz has us wishing we planted more. Intense blackberry fruit dominates suggestions of violets, liquorice and earth. The palate is powerful and supported by just a hint of French oak.*



## The Mount Majura Team



Mount Majura Vineyard has recently had some new additions to its team. Julia Star has joined and will be looking after Sales and Marketing. Julia is excited about the position and the future of Mount Majura vineyard.

Adam Summerfield has been helping out in the vineyard for a couple of years, but is now doing a lot of the hard work in the vineyard on a full time basis.

We also thank Thomas Lefebvre for all the hard work he put in around the vineyard and the many vines he trained. Thomas has left Mount Majura Vineyard for a new position near Orange. Thomas' presence around the vineyard will be greatly missed.

# Drinking Well

In addition to our newly released 2002 Shiraz and 2002 Merlot, we now have quite a range!

The Woolshed Creek wines are great value for everyday drinking, and are on special by the case for the life of this newsletter.

## 2003 WOOLSHED CREEK WHITE

*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. What more is there to say, other than "great value"! Screwcap sealed.*

## 2001 WOOLSHED CREEK RED

*The 2001 Woolshed Creek Red is a soft and smooth lighter style of red wine made from Pinot Noir and well suited to almost any occasion.*

Two of our newer wines are the Riesling and Pinot gris, and both get better every time we taste them. The Riesling is delicate, floral and utterly charming, growing in presence and intensity, and likely improve for quite a number of years. The Pinot gris is a great alternative variety, not overblown, but crisp and different, having some characters not seen in the mainstream varieties and a different, more mineral and flinty presence.

## 2003 RIESLING

*Riesling has made itself right at home in our "Pines" block, ripening its first crop at a gallop, so that delicate aromas have combined with good weight and wonderful natural acidity. Great drinking for the summer months but also expected to cellar well. Screwcap sealed.*

Bronze medal, 2003 Canberra Regional Wine Show.

## 2003 PINOT GRIS

*Pinot gris is a very interesting "new" variety that many will see as an alternative to Chardonnay. It has a lovely fullness to the palate even without any time in oak, and flavours that are in a different spectrum from the citrusy aromatics of varieties like Riesling. Made in a crisp and fresh style, but with*

*evident varietal character and weight. Screwcap sealed.*

Chardonnay keeps earning rave reviews for us, and we are in the fortunate position of being able to offer three excellent vintages at once (due to sales of the earlier vintages being delayed by licensing problems).

## 2000 CHARDONNAY

*The 2000 Chardonnay is rich and round, all about texture. It envelops the senses in folds of cream and silk, flavours of melon and pear and caramel coming increasingly to the fore. Sourced entirely from the original block, stocks are limited.*

Gold medal, 2001 Cowra Wine Show, plus two bronzes.

## 2001 CHARDONNAY

*Very much in the same vein as the 2000, the 2001 Chardonnay has the silky richness and concentration that comes with low yields from mature vines. You still have a chance to try a few bottles of each of three vintages, and see how the site expresses itself through the changing seasons. Taste is a very personal thing, and some people prefer the 2001 over the 2000 and 2002, perhaps for the extra nutty dimension that comes from 100% malolactic fermentation.*

## 2002 CHARDONNAY

*2002 was simply a brilliant vintage, and this is our best Chardonnay yet. Fresh and vibrant fruit flavours are to the fore, like new growth in spring. If you pause, there are all sorts of nuances to discover on the round, creamy palate, but it is always the fruit that keeps popping up again. A more pure, fruit-driven style than the preceding vintages.*

Gold Medal, 2003 Canberra Regional Wine Show

Our two long-standing red wines are the Cabernet franc – Merlot blend, and the Pinot noir. Both are soft, very drinkable, yet able to age gracefully. We've already done some of the aging for you with the Cabernet franc Merlot, which is showing some of the mulberry-chocolate-tobacco development that is the signature of this style.

## 2000 CABERNET FRANC MERLOT

*It turns out that in the original 'Merlot' planting the majority of vines are actually Cabernet franc, and so this wine has now been renamed. In fact we are so impressed with the succulence and fragrance that Cabernet franc brings to the blend that we have included some of this variety in our newer plantings. The Cabernet franc makes it quite different in style to Cabernet sauvignon predominant wines, being medium in weight and with a very supple and round mid-palate. Lovely drinking.*

## 2002 PINOT NOIR

*The 2002 Vintage saw the first harvest of Pinot from our "North" block, planted to clones MV6 and 114. We thinned the crop quite heavily, yet didn't expect it to be this good. In the final analysis, the young vines earned their place in a blend with wine from the original "Dinny's" block. A lovely wine that has a good future in a cool cellar, and a worthy successor to the popular 2000, that sold out very quickly.*

Silver medal, 2003 Canberra Regional Wine Show.

And don't forget the new stars! (See **New Releases** on page 2). The **2002 Merlot** is a real winner at the price, all chocolate and cherries, a good firm mouthfeel and should develop well over a few years in the bottle.

The **2002 Shiraz** is the beginning of great things! Shows lovely regional spice and a hint of pepper, an elegant cool-climate style with some funk and earthiness about it.

# Vintage!

The most exciting time of the year for winemakers, and it is about to start with a bang as this goes to press. Pinot noir, Chardonnay, Pinot gris and Riesling are all about to be picked; a little Chardonnay has come off already. The day before picking we're out with the lumbering great net machine on the back of the tractor, winding in the eighteen metre wide bird nets that have been covering the vines (four rows at a time), making the whole vineyard look strangely white, "like a big bridal party" as someone once commented. The next day the pickers arrive early and get straight into it, so that it is almost no time before we start chasing around emptying their "lugs" and replacing them further down the row. This keeps up all day, at the end of which everyone is exhausted. Then we get to cart the grapes to the winery and start processing, and that might take half the night! It's a hectic time, but there's not much temptation to slacken off and make it easier. Firstly because it is so exciting to be bringing in the harvest that represents the whole previous year's work and the whole of the next year's winemaking, and secondly, because we only get the chance to make the wine once each year. So we better do the best we can!

Making the decision when to pick is a critical and interesting one. For each variety, different styles are possible, and the style the winemaker decides to make plays a large part in how ripe the grapes should be at harvest. Riper grapes will have higher sugar content and therefore higher alcohol in the finished wine, which makes for more full-bodied styles. The flavours also develop and change, in much the same way that early season mangoes have a green resinous flavour, while the ones at the end of the season are heavy with sweet tropical flavour.

At the same time, acid levels in the grapes are dropping, and importantly for reds, the tannins that determine the structure and mouthfeel of the wine, are ripening and maturing. For every wine style there is an optimum flavour spectrum, and this is generally the most important

consideration in picking. In Australia, even in cooler climates, there is rarely a lack of sugar in the grapes at harvest, so we don't have to "chaptalise", adding it from a bag like the Kiwis and the French, indeed it's illegal here. On the other hand, sometimes the acid levels have fallen too low to make balanced wine, and then small additions of tartaric acid (the natural acid of grapes) may be made. Tannin maturity is very important, and for this there is no substitute to spending a lot of time amongst the vines, tasting them, chewing separately the skins and the seeds, and judging how ripe the tannins are. The colour of the seeds is also a good clue, becoming increasingly brown with maturity. Green tannins have a harsh taste that catches in the back of your throat, and it is very difficult to make a good red with green tannins!

The good news is that, like everything in winemaking, quality depends on the vineyard, and a good combination of variety, soil and climate tends to consistently make balanced wines with little intervention. As we start harvesting, it has been a very dry and quite warm 2003-2004 season at Mount Majura Vineyard, and judicious use of irrigation has been important in maintaining healthy vine canopies in the last few weeks. Even some of our oldest vines have shown some water stress, which they didn't last year – the drought here hasn't ended yet! Quality looks very good indeed at this early stage; I have been particularly impressed with the chocolately flavours coming on early in the Merlot, and intense lime juice flavours in the Riesling. There will be lots to look forward to.

Frank van de Loo



## Wine Reviews

MOUNT MAJURA  
CHARDONNAY 2002  
Huon Hooke, Sydney Morning Herald  
Dec 16, 2003

*Top Aussie white  
From the Canberra District comes a restrained,  
tightly structured and very drinkable  
chardonnay which has refined stone-fruit  
aromas, subtle oak and fresh, tingly acidity.  
Firm and clean to finish. It's good drinking  
now and should keep for two or three years.  
Drink with Moroccan spiced chicken.*

MOUNT MAJURA  
CHARDONNAY 2002  
Fergus McGhie, The Canberra Times  
Oct 22, 2003

*The Canberra region is capable of producing  
some stunning Chardonnays the equal of any  
region in Australia. For those who suffer a  
little cultural cringe when it comes to the local  
wines, try this one. It won gold at the regional  
show this year and shows a meticulous  
winemaking approach pays off. Drink it now or  
lay it down to see how well our local wines age.  
If you opt for the latter you'll be pleasantly  
surprised.*

# MOUNT MAJURA VINEYARD

## MAILING LIST

We would like to send our quarterly newsletter to you, our friends and customers.

Please indicate if you would prefer to receive our Newsletter by:

Mail     Email     Not

Your details will never be passed on to any third party.

Name:

Email:

Daytime Phone:

Postal Address:

Delivery Address:

Any Special Delivery Instructions

## ORDER FORM

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

Just phone us on (02) 6262 3070 or complete the form and return to:

Mount Majura Vineyard,  
RMB 314 Majura Road,  
Majura, ACT 2609  
Fax: (02) 6262 4288  
Email: sales@mountmajura.com.au

WINE	price	number	total
2003 Woolshed Creek White	\$12.00		
2001 Woolshed Creek Red	\$12.00		
2003 Riesling	\$16.00		
2003 Pinot Gris	\$16.00		
2000 Chardonnay	\$20.00		
2001 Chardonnay	\$20.00		
2002 Chardonnay	\$20.00		
2000 Cabernet Franc Merlot	\$17.00		
2002 Pinot Noir	\$25.00		
2002 Merlot	\$15.00		
2002 Shiraz	\$25.00		
Mixed Dozen— 2 each of: 2003 Riesling, 2003 Pinot Gris, 2002 Chardonnay, 2002 Merlot, 2000 Cabernet Franc Merlot, 2002 Pinot Noir	\$218.00		
SPECIAL 3003 Woolshed Creek Straight Case, Please circle: white or red	\$109.00		
SPECIAL 2003 Woolshed Creek Mixed Case	\$119.00	Red	White
<b>Tax Invoice</b>		wine total	
Prices include GST		freight	
ABN 51 084 171 139		total	
Minimum order is six bottles.			

special offer: up to \$10 off freight!		
to:	each 6 bottle carton	each 12 bottle carton
ACT	free!	free!
NSW	free!	free!
VIC	free!	free!
Brisbane, Gold Coast	free!	free!
QLD Country	free!	\$5.00
Adelaide	free!	free!
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

Please find enclosed my cheque/money order payable to **Mount Majura Wines (ACT) PtyLtd**

Please debit my  Bankcard  Visa  Mastercard.

Expiry date

Name on card

Card number

Signature: