

TEMPRANILLO RELEASED!



Tempranillo is our newest variety here at Mount Majura Vineyard, and if you've been reading our newsletters, you will probably know how excited about it we are. There are some climatic studies that suggest that the Canberra climate is similar to parts of Spain (Ribera del Duero and Rioja) where Tempranillo does best, but now we're listening to our vines and what they're telling us is that our climate brings out the perfumed characters of the variety, along with deep colour and powdery tannins. It certainly needs some care in the vineyard, being prone to developing big berries and also powdery mildew, but we've chosen the toughest patch in our "Rock Block" to keep a lid on its natural vigour. The production so far is tiny, but we're already adding more vines.

TASTE THE TEMPRANILLO

To celebrate the release of our Tempranillo we will be holding two special tasting events on **Sunday the 8th of August**.

CANBERRA: Come to the Cellar Door (10am - 5 pm) and try the newly released Tempranillo with tapas. It's great with food!

SYDNEY: From 2pm - 5pm at 28 Lower Almorea Street, Balmoral Beach, Winemaker Frank van de Loo will be conducting a tasting of our range, with special emphasis on the Tempranillo. Strictly RSVP by 6/8/04: phone (02) 6262 3070.

TEMPRANILLO REVIEWS

"The first crop 2003 Mount Majura Tempranillo is a raging success. It's a vibrant red which offers red fruits, licorice and rose petal aromas together with satisfying medium-weight palate balanced by fine powdery tannins."

Highly Recommended

Lester Jesberg, WINEWISE, June 2004

"It may seem like a simple comparison but tempranillo has cabernet's structure with pinot noir's aromatics. So it is with the Mt Majura. Fine cherry and mint aromas with a hint of forest floor built on grippy tannins and a tight acidic finish, just like a good cabernet but a touch lighter. The team at Mt Majura is very excited about the potential of tempranillo in the ACT region and, if this wine is anything to go by, it has good reason. A great food wine for any Mediterranean dish, very impressive."

Fergus McGhie, Canberra Times, July 14, 2004

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.



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



August 2004 Newsletter

Pruning Time

CANBERRA DISTRICT

www.mountmajura.com.au

REVIEWS

Mount Majura Vineyard Chardonnay 2001

“The 2001 Mount Majura glories in seamless merging of intensity, complexity, structure and creaminess of texture. There’s a hint of matchstick to the nose, and the palate delivers great power allied with great finesse and spot-on oak handling. This wine is a regional gem.”

Outstanding. WINEWISE, June 2004

Mount Majura Vineyard Merlot 2002

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

Recommended. WINEWISE, June 2004

Mount Majura Vineyard Pinot Noir 2002

“... the 2002 pinot was my preference with 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.”

Fergus McGhie, Canberra Times, 21/7/04

Mount Majura Vineyard Shiraz 2002

“A truly elegant wine which had great presence in the mouth with its fine tannins and intense, but balanced, fruit flavours.”

Fergus McGhie, Canberra Times, 21/7/04

CALENDAR OF EVENTS

AUGUST

8 Tempranillo Tasting

CANBERRA: Come to the Cellar Door (10am - 5 pm) and try the newly released Tempranillo with tapas. It's great with food!

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SEPTEMBER

18 Floriade opens

With Canberra full of colour, spring is a great time to visit the Nation's Capital. Plan a trip, come and visit our cellar door (open every Sunday) and see all that Canberra has to offer!
www.visitcanberra.com.au

OCTOBER

2-4 Labour Day Long Weekend

Our cellar door will be open all weekend, with the BBQ out and budburst upon us, it will be the perfect opportunity to bring a picnic hamper out and enjoy some wine.

NOVEMBER

13-14 Days of Wine & Roses

A weekend when the Canberra District wineries come alive. Mount Majura Vineyard will be open all weekend, with more details in the next newsletter.

26-28 Wine Australia 2004

Yes, this year Mount Majura Vineyard will be participating in Wine Australia, a huge showcase of Australian wine. We will be situated in the NSW area dedicated to Canberra District wineries.

Sydney Convention & Exhibition Centre, Darling Harbour.

Friday 26th & Saturday 27th 12 - 8pm

Sunday 28th 12 - 7pm

Admission \$22

IN THE VINEYARD



It's pruning time again, and very frosty early of a morning! The photos show Adam in the North Block, pruning young Pinot vines.

We prune all our vines by hand, although we are trying to speed the process a little by using a pre-pruner. This is a machine that cuts all the canes down to about 5 buds long, mulching the rest into short pieces that fall to the ground. We then still have to select the spurs we want to keep and cut them back to two buds each, but at least the discarded pieces are short enough to fall to the ground, saving the tedious job of pulling them out of the wires.

Like all innovations, it wasn't as simple as we hoped, and the pre-pruner got rather tangled in our foliage wires, so a lot of the pruning is as hard as ever. Replacing the foliage wires with a heavier grade is a daunting task. With five strands per row, our 9.3 hectares have enough foliage wire to stretch more than halfway to Sydney!

Pruning by hand allows us to set the number of buds for each vine according to its capacity, helping to achieve the balanced vine growth that is so important to producing the best grapes we can.



DRINKING WELL

With the release of the 2003 Tempranillo, we now have a lovely range of wines to offer, each with character, and a favourite in its own way.



Riesling is an exceptional variety, it just oozes class, purity and that more-ish quality. The **2003 Riesling** (\$16) is fresh, crisp and citrusy, with grapefruit and lemon peel characters rather than the limes often seen in the variety. There are hints of sweet blossom, that are just beginning to develop a honeyed tinge.

We keep being surprised at the excitement that the **2003 Pinot Gris** (\$16) generates. It is clearly the variety of the moment, and we're glad that it has got off to such a wonderful start on our site. The variety has a little richness and broadness to the palate, but this is made in a fairly crisp and fresh style, with pear juice and nougat flavours and hints of peaches.



Chardonnay continues to get the most attention, taking on the role of flagship wine, although we predict that a couple of other varieties are going to be giving it a run! As Lester Jesberg wrote in WINEWISE, "*The 2001 Chardonnay achieved an Outstanding rating, and other vintages tasted on a visit to the temporary cellar door showed that Chardonnay is a variety Frank will continue to nurture*"

We still have small stocks of the two older vintages. The **2000 Chardonnay** (\$20) has had its share of accolades and is starting to show some maturity, with rich buttery and nutty flavours augmenting the very melony fruit.



There has been a bit of a run on the **2001 Chardonnay** (\$20), so it would be wise to get in soon for the last remaining stocks. It is a wine at a great stage in life, still fresh but showing its full weight and power.

With the **2002 Chardonnay** (\$20) there is a slight shift in style, and this is our favourite of the three.

Described by Ian Cook from Five Way Cellars as "*a beautifully fruit driven wine with understated oak and elegant melon and citrus fruit, creamy texture, tightened at the end with minerally acid. Pure fruit flavour with intensity, complexity and length way above this price point.*"

We have put together a **Chardonnay Pack** for this newsletter, the perfect way to try the last three vintages.

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 chocolaty 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!

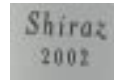


Meanwhile the fragrant favourite, our **2000 Cabernet franc Merlot** (\$17), has already been cellared a few years for you, and shows the richness, suppleness and style that reflect the age of the vines in the original "Dinny's Block". The red berry flavours of youth are now shot through with the more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



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.

By contrast, the **2002 Shiraz** (\$25) is the first we've made, and we are so bowled over by the quality and style of it (and the subsequent vintages still in barrel) that we're already increasing our planting of this variety. You will find deep blackberry fruit flavours with spice but hardly a hint of pepper, and the palate is silky, fine and long. It is elegant rather than burly; the power comes from sheer class rather than raw muscle. Our confidence in Shiraz is boosted by the fabulous success of others in the Canberra



District, such as Clonakilla. Shiraz is clearly suited to vineyards in all but the highest elevations (we are in the middle of the range, at 660-700 metres altitude) and is emerging as a regional speciality.



WOOLSHED CREEK RANGE

Having a group of friends over and looking for great value, crowd pleasing wines? Have a think about our Woolshed Creek range. The Woolshed Creek Red and White continue to do well at the cellar door and through mail order. Perfect quaffers for any occasion and they're great value!

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 without being heavy or sweet, no fridge should be without one.

We are down to small stocks 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.

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. Kind of like voting above the line!

The **Mixed Case** is just that: one of everything! This is a great way to find your favourite Mount Majura wine, and get a real sense of the character and style of our unique site.

The **Mixed Case of Reds** contains two each of our current release reds: 2001 Woolshed Creek Red, 2002 Merlot, 2000 Cabernet Franc Merlot, 2002 Pinot Noir, 2003 Tempranillo and the 2002 Shiraz. A great case to get you through the rest of the winter months.

The **Mixed Case of Whites** is as refreshing as a sunny winters day! Two bottles each of the 2003 Woolshed Creek White, 2003 Riesling, 2003 Pinot Gris, 2000, 2001 and 2002 Chardonnays.

The **Chardonnay Pack** is for all of you who can't go past a good drop of Chardonnay. WINEWISE rated the 2001 Chardonnay Outstanding (they don't go any higher than that!), yet we believe the 2002 to be even better. Why not get a case of the past three vintages of Chardonnay and be your own judge? Four bottles each of the 2000, 2001 and 2002 Chardonnays.



TERROIRISM

There is no doubt that wine is fascinating stuff, but unfortunately this makes it prone to mystique and over-complication. Terroir is a good example. Mostly you will read that this is a French term that is difficult to translate into English, and endless articles have been devoted to defining it. I think it is a rather obvious concept really. Terroir means that every patch of dirt is different, and this can make every wine taste different. It is not at all restricted to wine either, the same thing may be true for coffee, honey, cheese or chickens, but winegrapes seem to be an especially expressive medium. All other things being equal, wine made from a patch of clay on a south-facing slope will have a different character than wine made from rocky soil on the other side of the valley, and so on. Easy isn't it?

Scepticism is warranted though, for how often will all other things be equal? One block may suffer some botrytis infection in the vineyard, or be picked too late, or be fermented with a different yeast strain, and all these influences will obscure the effect of the site. And then of course, both blocks may be blended together and even with grapes from a completely different region, so that the site speaks not in a clear voice but in a confused babble. If there are so many ways in which the influence of terroir may be obscured and lost, how do we know that it really exists?

In 2002 I was lucky enough to work the vintage at Domaine Pierre Damoy in Gevrey Chambertin (Burgundy). Each day we would pick Pinot noir grapes from different parcels of land, which have been distinguished from each other over centuries of experience (the Clos de Bèze was planted in AD 630). Every wine was made in exactly the same way, with the single exception that the Grands Crus went into a higher percentage of new barrels than the lesser wines. Yet tasting them all side-by-side, they were quite different wines, and some of the differences were consistent from year to year.

Even if the influence of terroir is real, it is fair to ask if it is important or even desirable. The answer depends a lot on one's point of view. The Casella family of the Riverina have made their yellow tail brand Australia's biggest export success story,

by divining what the American palate likes and making millions of cases of wine to suit. It is an awesome feat and demonstrates the power of making wine to suit the consumer rather than the producer. You can be sure that terroir is completely irrelevant in this story.

At the other end of the price scale, terroir seems pretty irrelevant to Penfold's Grange as well. Blended from different vineyards and different regions, it is made to a style, with significant inputs from new oak and powdered tannin. While it is made from the very best grapes to be found, it is supposed to taste like Grange rather than expressing the character of any particular site.

I think these examples show what does make terroir interesting – in a mass-production sort of world, diversity, personality, character and subtlety are all precious qualities. Nature is far more imaginative than any winemaker, and a single vineyard wine is our chance to listen to her.

Mount Majura Vineyard is planted on a small patch of red volcanic soil that contains limestone, and is up on the side of the hill facing the morning sun. Obviously we're working hard in the vineyard and the winery to make the best wines that we can, but what pleases us most of all, is to find that the wines have character, that they express the site where the vines have their roots. The Vineyard is open every Sunday, so please come and be introduced if you haven't already.

Frank van de Loo



MOUNT MAJURA VINEYARD

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

Please indicate if you would prefer to receive our Newsletter by: Mail Email Not at all.
We will never pass your details on to anyone else.

WINE	PRICE	NO.	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		
2002 Merlot	\$15.00		
2000 Cabernet franc Merlot	\$17.00		
2002 Pinot Noir	\$25.00		
NEW RELEASE: 2003 Tempranillo	\$25.00		
2002 Shiraz	\$25.00		
MIXED CASES			
Mixed Case	\$223.00		
Mixed Case of Reds	\$238.00		
Mixed Case of Whites	\$208.00		
Chardonnay Pack	\$240.00		
Tax Invoice Prices include GST ABN 51 084 171 139 Minimum Order is 6 bottles		Wine Total	
		Freight	
		Total	

MIXED CASES
Mixed Case — 1 each of: 2003 Woolshed Creek White 2003 Riesling 2003 Pinot Gris 2000, 2001, 2002 Chardonnay 2001 Woolshed Creek Red 2002 Merlot 2000 Cabernet Franc Merlot 2002 Pinot Noir 2003 Tempranillo 2002 Shiraz \$223.00
Mixed Case of Reds — 2 each of: 2001 Woolshed Creek Red 2002 Merlot 2000 Cabernet Franc Merlot 2002 Pinot Noir 2003 Tempranillo 2002 Shiraz \$238.00
Mixed Case of Whites — 2 each of: 2003 Woolshed Creek White 2003 Riesling 2003 Pinot Gris 2000, 2001, 2002 Chardonnay \$208.00
Chardonnay Pack — 4 each of: 2000, 2001, 2002 Chardonnay \$240.00

FREIGHT		
to:	each 6 bottle carton	each 12 bottle carton
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

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

Please debit my Bankcard Visa Mastercard

Expiry date:

Name on card:

Card number:

Signature: