

2003 CHARDONNAY

Chardonnay is the wine that we are best know for, developing a reputation since our first vintage in 1991. We are proud to release the 2003 vintage, an outstanding wine.

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

"The '03 is grapefruity and intense, tight and long, with some palate grip imparted by solids in the fermentation. The oak is beautifully handled. Sealed by screwcap, this wine has a great future. Highly Recommended." (Lester Jesberg, Winewise, June 2004).

"a very fine chardonnay indeed. It's clean and well structured, and full of powerful stone fruit flavours. The oak use is subtle and in total harmony with the fruit adding complexity rather than back up flavours. It is comparable with the best chardonnays in the country and better value too." (Fergus McGhie, Canberra Times, 11 May 2005).

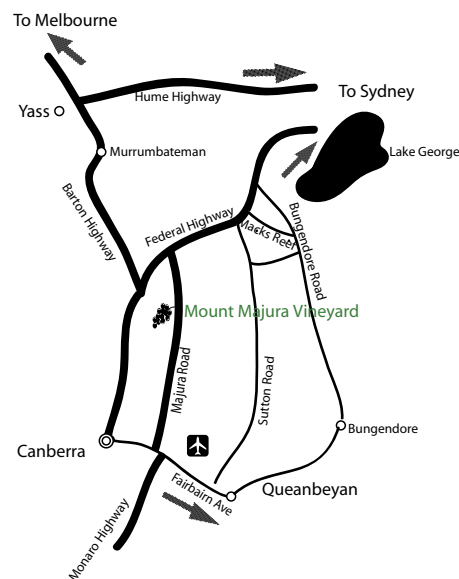
We can recommend cellaring this wine, but if you like the complex style of barrel-fermented chardonnay, it is utterly compelling now. Food, a big glass, and some time for the wine to open and develop should be part of the experience.

We are offering a Chardonnay Vertical pack, including every vintage back to the never-released 1999. The 1999 and 2000 vintages are at their best drinking now. A limited number of packs are available until July 10, or while stocks last. Please order using the enclosed form, by phoning (02) 6262 3070, or at online at www.mountmajura.com.au.

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 Rd
Majura, ACT 2609

Open Sundays and long weekends 10am-5pm

Phone: (02) 6262 3070 Fax: (02) 6262 4288



MOUNT MAJURA VINEYARD

Canberra District



Winter 2005 Newsletter

www.mountmajura.com.au

NEW RELEASES

In addition to the 2003 Chardonnay, we have two other new releases in this newsletter. The 2001 Cabernet franc Merlot and 2003 Shiraz both have the power and structure of particularly warm summers, ready to enjoy this winter.

2001 Cabernet franc Merlot \$17

Intense mulberry aromatics of Cabernet franc dominate at first, but this is a notably complex wine with characters such as chocolate, soy and iodine clustered around the core of raspberry-blackcurrant fruit. The 2000 vintage has been one of our most popular wines at cellar door. This wine is a worthy successor. Firmer in structure, yet fine and supple, it is a real eye-opener for those newly discovering the complex charms of Cabernet franc.

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).

Being the first of our reds under screwcap closure, you can cellar with confidence.

2004 Riesling (screwcap) \$16

The 2004 Riesling shows very well the white blossom character that increasingly appears to be typical of this variety on our site. There is plenty of citrusy character too, with lemon peel aromatics leading to grapefruit flavours on the palate. Another hallmark of the site seems to be the wonderful slatey, steely, long natural acid finish. This is a wine that will continue to develop and build with time in the 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).

"Mount Majura has made just two vintages of pinot gris, and the currently available 2004 is probably the closest approximation to Alsace we have yet seen in Australia. There are aromatics of ripe pears and summer stone fruits, with hints of musk and nuances of gunsmoke which are so typical of the best Alsace examples. The palate is explosively concentrated, with all the components in balance and none of them fighting with each other. There is a noticeable lift of alcohol from the ripeness of the fruit, but this is all part of the style and does not detract from the character of the wine in any way. Bravo!" (Peter Dietsch, The Canberra Review, March 24 2005).

We are cautiously recommending cellaring until 2007, but if Alsace wines are a guide, it may continue to improve well beyond that.

CURRENT RELEASES

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."*

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.

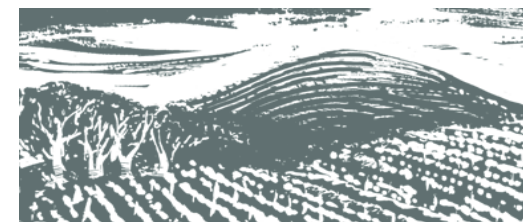
This wine gained the **Recommended** rating from Winewise (June 2004):

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

A serious wine at a quaffer price.

2003 Woolshed Creek White (screwcap) \$12

A blend of Chardonnay, Pinot Gris and Riesling has produced a fantastic quaffing white. If you're looking for an affordable white blend, this is it.



NEWS, EVENTS AND MORE

With winter upon us, we have organised some interesting wine events that are bound to keep your taste buds happy, your insides warm and not leave you hungry – Enjoy!

Wine Dinner at Anise

1st July 7pm \$90 per person.

Anise Restaurant is clearly one of the best in Canberra, offering exceptional food, with great style and service. Anise will be offering a four course dinner matched with seven hand-picked wines from the Mount Majura range.

Canapes will be served with our 2004 Mount Majura Riesling. Enjoy Seared Scallops with a Coriander and Lime Dressing, and Atlantic Salmon with Tamarind and Kaffir Lime.

Mount Majura Chardonnays from the excellent 2000 & 2003 vintages will accompany a French Onion and Gruyère Soufflé.

As well as the current release 2003 Mount Majura Shiraz, we will be dipping into our museum for some of the wonderful 2002 vintage. These will be matched with Chargrilled Kangaroo Fillet on Celeriac and Leek Puree with a Shiraz Jus, accompanied by Steamed Greens and Toasted Almond.

Finally, the 2000 & 2001 vintages of Mount Majura Cabernet Franc Merlot will accompany a selection of Cheddar and Hard Cheese: Healey's Pyengana, Tasmania, Quicks Cheddar, England and Maffra Cloth Bound, Victoria.

Bookings essential: call Justin or Jeff at Anise on (02) 6257 0700 to reserve your place.

Tempranillo Release Coming!

The inaugural 2003 vintage of Tempranillo from Mount Majura Vineyard aroused considerable interest, and sold out very quickly. The 2004 Tempranillo will be released on the 1st of August this year. To celebrate the release of this wine we will be holding a special tasting at Canberra Contemporary Art Space, in amongst their "Dimensions Variable 1.1" sculpture exhibition. Details are to be confirmed, either in the next newsletter or in an email bulletin before then.



Vino Cotto

We have something new and different available at the cellar door. Vino Cotto is a traditional ingredient in the southern Italian kitchen. Made from boiling down grape juice to a syrup, it gives richness and depth to sauces, salad dressings, and more. See www.mountmajura.com.au for more details.

On your way to the snow?

Our vineyard on Majura Road is directly en route if you are travelling to the snowfields from Sydney or other parts north of Canberra. Why not pop in and collect your wine supplies on the way through? The cellar door is open Sundays from 10 till 5. For other times, or if you

think you will already have a full vehicle, give us a call ahead of time and we can arrange delivery to your accomodation before you arrive.

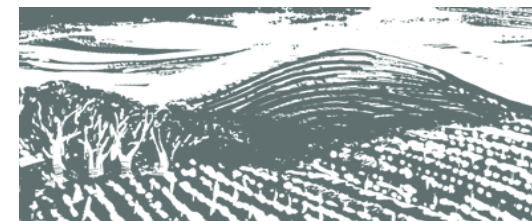
Lets Keep in Touch

We are currently updating our database, so please let us know of any changed contact details, to allow us to communicate in your preferred manner.

Also, as emails are quick and efficient, we are using our email list to communicate more frequently with customers. If you would like to make sure that you are up to date with the latest releases and events, let us know and we will add you to our email list.

News at the Cellar Door

Can you believe it, the little cellar door has been open for over a year now! It has been great to meet so many of you at the cellar door and introduce you to the range of Mount Majura wines. With planning for the new cellar door and winery almost complete, its looking like we will be able to open the facility before next vintage. Until then, we look forward to greeting you on Sundays and Long weekends at our present cellar door.



VINTAGE: THE TEAM IS EVERYTHING

People are always the most important part of anything that we do. Just think of the time that you spend at work, with family, or on holiday. The difference between great experiences and ordinary ones usually revolves around the people we are with. For us, this is always the most apparent at the busiest time of our year, vintage.

Vintage is the culmination and crux of our year's work. All the pruning and care that has gone into our vineyard during the year comes down to a period of weeks during March and April when the fruit ripens and quality can be realised or lost. The weather plays an important part and sets the pace for the vines, and so for us too. We monitor ripening carefully, tasting and sampling grapes in the vineyard several times per week. We have nine different varieties to pick, and each has an optimum time for making the best quality wine. The whole vineyard is netted against birds, so in order to pick any variety, we have to recover the nets, arrange for a picking team and transport of the fruit to the winery, and schedule processing at the winery we share.

When we can proudly say that vintage went smoothly and we believe we picked all our varieties at optimum ripeness, there is obviously a great sense of achievement. It is the people in the team that make it possible!



Brenden at the winery

Brenden is the calm and efficient worker in our vineyard who does a lot of the hard work, from pruning on frosty mornings to making sure the pickers have empty buckets to fill. He doesn't mind helping at the winery either.



Sunit bringing in the harvest

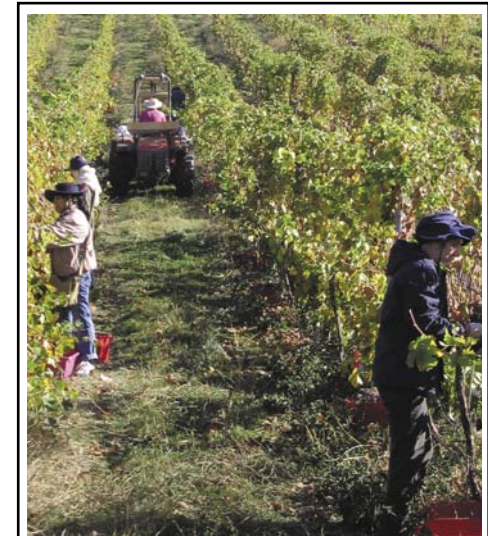
Sunit has been helping out in the vineyard at peak times, or in fact, most of the time. He always has a smile, and is always very quick to see just what is required.



Therese (left) and Julia are always ready with a smile

Julia helps keep everything running smoothly while the rest of us drop everything, and helps keep track of all the pickers on our books. Harvest Festival of course happens in the midst of vintage, so that you can come and share the excitement. Therese gives Julia a big hand during Harvest Festival, as well as helping with cellar door at many other times.

Al deserves special mention: he is the patient and efficient contractor who organises most of the hand picking labour in the district. Having a whole list of vineyard managers and winemakers all wanting their grapes picked at the perfect moment and then changing their minds several times, not to mention getting their yield estimates wrong, makes Al's a very challenging job. He does it brilliantly and always delivers.

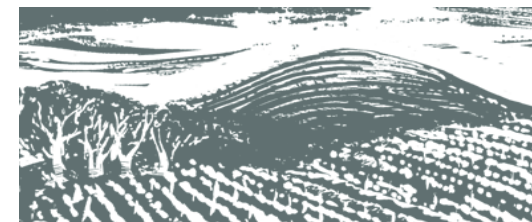


A few of the pickers hard at work in our Pinot Gris vines

Not only did vintage 2005 run smoothly with everyone's help, I'm pleased to report that it was another good one. The weather was very benign and the vines delivered fruit with outstanding natural balance. Colour and flavour is intense in the reds, and the whites have wonderful tautness and line, with flavour intensity to spare. My early favourite is Shiraz, which is just oozing intensity and character, but Chardonnay and Pinot Gris will both be outstanding. And just for fun, we've even made a Rosé, so there will be plenty of releases to look forward to!

year were those retirees, an Italian couple, Carmine and Antonina, who also picked some grapes for their own wine production, as well as giving us the idea for making VINO COTTO.

Frank van de Loo



MOUNT MAJURA VINEYARD

Name: Ms/Mrs/Mr/Dr

Email:

Daytime Phone:

Postal Address:

Delivery Address:

Any Special Instructions:

ORDER FORM

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

Mount Majura Vineyard
RMB 314 Majura Road
Majura ACT 2609
Phone (02) 6262 3070
Fax (02) 6262 4288
Email sales@mountmajura.com.au
or order online at:
www.mountmajura.com.au

Please send me your newsletter by: Mail Email Not at all

MIXED CASES

Mixed Case of Whites - 3 each of:
2004 Riesling
2004 Pinot Gris
2003 Chardonnay
2003 Woolshed Creek White

Mixed Case of Reds - 3 each of:
2002 Pinot Noir
2001 Cabernet franc Merlot
2002 Merlot
2003 Shiraz

Mixed Case - 2 each of:
2004 Riesling
2004 Pinot Gris
2003 Chardonnay
2002 Pinot Noir
2001 Cabernet franc Merlot
2002 Merlot

Vertical Chardonnay 6 Pack (or Case) available until July 10 or while stocks last!
1(2) x 1999, 1(2) x 2000, 1(2) x 2001, 1(2) x 2002, 2(4) x 2003 Chardonnays

WINE	PRICE	NO.	TOT.
2003 Woolshed Creek White, Chardonnay, Pinot Gris, Riesling blend	\$12.00		
2004 Riesling, Think citrus and floral	\$16.00		
2004 Pinot Gris, Like biting into a big juicy pear	\$16.00		
NEW RELEASE 2003 Chardonnay, Tight, complex and grapefruity	\$20.00		
2002 Pinot Noir, Juicy cherries and spices	\$25.00		
NEW RELEASE 2001 Cabernet franc Merlot, Mulberry aromatics & blackcurrant fruit	\$17.00		
2002 Merlot, Dark berries, chocolate, & spice	\$15.00		
NEW RELEASE 2003 Shiraz, Red berries, violets & licorice	\$25.00		
MIXED CASES see side for description			
Mixed Case of Whites	\$192.00		
Mixed Case of Reds	\$246.00		
Mixed Case	\$218.00		
Vertical Chardonnay Case	\$240.00		
Vertical Chardonnay 6 Pack	\$120.00		
TAX INVOICE, ABN 51 084 171 139 Prices include GST Minimum order 6 bottles please.	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

Cheque enclosed payable to Mount Majura Wines (ACT) Pty Ltd

OR

Please debit my Bankcard Visa Mastercard

Expiry date:

Name on card:

Card number:

Signature: