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MOUNT MAJURA VINEYARD

2008 CHARDONNAY

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Mount Majura Vineyard's hand-crafted wines benefit from the unique combination of red volcanic limestone-containing soils, an easterly aspect and a cool climate. These features are consistently expressed in intense, elegant and complex wines. Grapes are sourced only from the Mount Majura Vineyard, in the Canberra District.

CHARDONNAY

Chardonnay is clearly one of the best-suited varieties for our site, consistently producing wines that combine intensity of flavour with richness and balance. Our Chardonnay style has been changing, with no malolactic fermentation since the 2003 vintage, and more moderate use of new oak. The emphasis is on complexity and depth of character, combined with intense fruit and crisp structure.

2008 VINTAGE

Up until early vintage, the cumulative degree days were relatively high, but more by virtue of warm nights than warm days, with very few being hot. Budburst, flowering and ripening were all early. Humidity was higher than normal, making it one of the 'softest' seasons we've experienced. We had a week of hot weather in mid-March, far less severe than in SA, and well within the tolerance of our vines with good soil and adequate water. The compressed ripening observed even in other local vineyards on lighter soils did not occur here. Yields were up, but ripened well by healthy canopies.

WINEMAKER

Frank van de Loo came to winemaking with a background in the plant sciences and has completed the Wine Science degree at Charles Sturt University. A strong believer that "wine is made in the vineyard" he considers himself first and foremost the viticulturist.

WINEMAKING

Hand picked 14 and 18 March 2008 at an average of 13.2 Baumé. Only the free-run juice was used and entirely fermented in French oak barriques (18% new). A range of inoculated and wild yeast strains were used. The wine was stirred on yeast lees for nine months, without any malolactic fermentation in order to retain natural balance and a tighter structure. Bottled January 2009 under screwcap; 515 cases made.

TASTING NOTES

Intense melon and citrus fruit combine with barrel ferment aromas and a whisper of smoky oak to make an appealing bouquet. The palate is fresh and tight and finishes minerally and crisp, yet has the mid-palate power and weight expected of the variety. Exceptional length of flavour and creaminess signal one of our best Chardonnay vintages for years.

AVAILABILITY

Released May 2009, expected to be available until mid 2010.
Order from (02) 6262 3070 or sales@mountmajura.com.au

CELLARING GUIDE

Drink now to 2019.



Gold Medal, Winewise Small Vignerons Awards 2009