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MOUNT MAJURA VINEYARD

2010 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 little or 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.

2010 VINTAGE

The 2010 vintage started with very cool weather early in the Spring, but then very warm weather in late Spring, which caused poor set (and hence unusually open bunches) in certain varieties such as Chardonnay. Significant rain events during vintage caused some splitting, which generally dried up without problem. Careful crop management through thinning before veraison allowed for rapid ripening and saved us from botrytis problems later. Quality is very good across the board.

WINEMAKER

Frank van de Loo came to winemaking with a background in the plant sciences and has completed fifteen vintages including eleven for Mount Majura vineyard and two in Burgundy. A strong believer that "wine is made in the vineyard" he enjoys working to create ideally balanced fruit in the vineyard, making the task in the winery straightforward.

WINEMAKING

Hand picked 24 February, 6 March and 17 March 2010 at an average of 12.0 Baumé. Only the free-run juice was used, with minimal settling, and entirely fermented in French oak barriques (9% new). A range of wild and inoculated yeasts were used. The wine was stirred on yeast lees for nine months, with only one quarter completing malolactic fermentation in order to retain natural balance and a tighter structure. Bottled January 2011 under screwcap; 543 cases made. Vegan friendly?: No (fined with a milk product).

TASTING NOTES

With earlier picking and more wild-ferment barrels, this is our most complex Chardonnay to date. While vivid, tight and fresh, there is texture to the front palate and creamy length to the back, interlaced with layers of fruit and savouriness.

AVAILABILITY

Released February 2011, expected to be available until early 2012. Order from (02) 6262 3070 or sales@mountmajura.com.au

CELLARING GUIDE

Drink now to 2020.



"The move to earlier picking and wild ferment has paid dividends over the past few years; this continues the line from the '09, with a tangy, savoury/minerality underlying the fruit and lengthening the palate. 94 points." James Halliday Australian Wine Companion 2012.