

Ordering:
Phone 02 6262 3070
Fax 02 6262 4288

MOUNT MAJURA VINEYARD

2008 MERLOT



MOUNT MAJURA VINEYARD

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.

MERLOT

Merlot is planted on some of the rockier, more exposed parts of our North Block, where vigour is limited and the vines set small crops of small berries. Typical characters are of cherries and chocolate, and as the vines mature, we are seeing more violet notes in the bouquet and blackcurrant flavours.

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 25-26 March 2008, at 13.4 Baumé, and fermented in 2.5 tonne vats with hand plunging and some post-ferment maceration. Matured in French oak barriques (9% new) unfinned and lightly filtered. Bottled February 2009, 567 cases made.

TASTING NOTES

The 2008 Merlot has the deep colour and plummy-dark cherry-blackcurrant fruit we expect of the variety, but has managed to keep a supple, velvety palate rather than the drying tannin of hotter years. It is medium bodied, with good flavour and mouthcoating texture, and a lingering sense of dark chocolate.

AVAILABILITY

For release November 2009, expected to be available until late 2010.
Order from (02) 6262 3070 or sales@mountmajura.com.au

CELLARING GUIDE

Drink now to 2019.