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# MOUNT MAJURA VINEYARD

## 2009 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.

### 2009 VINTAGE

The 2009 vintage was another very warm one, with a heatwave in late January and early February when the vines were going through veraison (the start of ripening). Fortunately, we only had two days that reached 40°C, and no bushfires. Heavy crop thinning was needed in some varieties. Vines performed well with sufficient water during the hot spell, and produced very good fruit, with reds showing great density, and whites picked earlier with good flavour.

### WINEMAKER

Frank van de Loo came to winemaking with a background in the plant sciences and has completed fifteen vintages including nine for 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 1-3 April 2009, at 13.9 Baumé, and fermented in 2.5 tonne vats with hand plunging and post-ferment maceration, with a total of 17-18 days on skins. Matured 16 months in French oak barriques (13% new), lightly fined and filtered. Bottled September 2010, 392 cases made. Vegan friendly?: No (fined with gelatine).

### TASTING NOTES

Our Merlot begins firm and brambly, but softens to reveal a lovely core of red fruits. This 2009 is loaded with classic blackcurrant and black olive interest, and will improve for at least 10 years.

### AVAILABILITY

Released November 2010, expected to be available until end 2011.  
Order from (02) 6262 3070 or [sales@mountmajura.com.au](mailto:sales@mountmajura.com.au)

### CELLARING GUIDE

Drink now to 2019.