

MOUNT MAJURA VINEYARD

SUMMER NEWSLETTER 2010



Festive Fizz

With the silly season almost upon us the team at the vineyard would like to wish you and your family a Merry Christmas. We hope it is filled with the good things in life, good food, wine, friends and family. This year we are excited to be able to drink our very own sparkling wine, The Woolshed Creek Fizz. The Fizz is beautifully fresh and dry with loads of citrus character, a great drop which will ensure your festive event will not be a fizzer!

New team members

We have recently had two new staff members join the team at the vineyard: Andrew Butler in the vineyard and Renée Dellit in the winery. They join the rest of the team, Frank the Winemaker, Jessica in the Cellar Door and myself (Julia) in Sales/ Marketing. The newsletter provides a great chance to welcome them and introduce Andrew and Renée to you.

Andrew the new Vineyard Manager came into the wine industry from a hospitality background with an interest in wine developing through these positions as he enjoyed a glass or two along the way. In 2005 Andrew began formal study with a bachelor of Viticultural Science and Wine Production at La Trobe University while at the same time began working for T'Gallant Winemakers in the Mornington Peninsula. While continuing to study Andrew also spent shorter periods in the Yarra Valley, Glenrowan and the Granite Belt. Andrew is looking forward to expanding his viticultural knowledge and working with new varieties in a markedly different climate and terroir. Outside the vineyard Andrew enjoys relaxing with a good book, whipping up a storm in the kitchen or getting out for a swim or run.



Assistant Winemaker, Renée studied winemaking full time at Charles Stuart University. Her first vintage was spent at Casella Wines in the Riverina and she stayed on in Griffith after gaining a position at De Bortoli Wines. Here Renee finished her studies and worked for the next four and a half years starting out as Winemakers' Technical Assistant and finished up as Commercial Winemaker, gaining valuable experience working with a large team of winemakers. Renee has since been enjoying the opportunity to get her hands dirty.... literally in the winery and vineyard at Mount Majura Vineyard and is looking forward to the upcoming vintage. Outside of the winery Renee enjoys being fairly active, participating in sports such as basketball, netball, snowboarding and beer drinking.

Prides of Paris

From December 2009 to April 2010 our Nation's Capital has the privilege of hosting a display of Paris' finest artwork at the Australian National Gallery. For the first time in their history, works by Van Gogh, Gauguin, Cézanne and more will be exhibited outside of Paris, and Australia has the honour of being the first country to host these masterpieces.

Canberra Furnished Accommodation has put together a fantastic 'Prides of Paris Accommodation Package' for this time. The package includes 2 tickets to the 'Masterpieces from Paris' exhibition, 2 nights accommodation in a modern, spacious one bedroom executive apartment, a bottle of Mount Majura Vineyard wine and a decadent cheese platter, all for only \$395. Phone 02 6295 0975 or visit www.canberrafurnished.com.au to book.

Wines to savour

Savour the moment

Woolshed Creek range

2008 Woolshed Creek Fizz \$25

The Fizz is the perfect summer drink to celebrate the summer festivities with. Made from Chardonnay and Pinot Noir fruit it is fine and delicate with lots of citrus zing. A great match with fresh seafood.

2009 Woolshed Creek White \$15

A blend of Riesling, Chardonnay and Pinot Gris, lively, fresh, soft, fruity and delicious. Case Special \$149

Woolshed Creek Red No. 5 \$15

Spicy, Cherry, Aniseed, Stylish & Vibrant. A lighter red which is great for everyday drinking. Case Special \$149

2008 Woolshed Creek Sticky \$18

Tropical, glacé fruits, luscious, zesty, nectar. This wine is made from iced Pinot Gris, Riesling and Chardonnay. A great match with a fresh fruit platter.

White wine selection

2008 Riesling \$19

"This example has the most gorgeous, perfumed flavour of green melon, and pure, bright, crystalline freshness." (Max Allen, The Weekend Australian Magazine, Nov, 22-23, 2008)

2008 Pinot Gris \$21

"Certainly one of the most elegant Pinot Gris wines around Australian shelves, this has a cool, refined style. Quince and pear fruits, some peaches too; it delivers ample flavour through the mid palate and balances nicely on the finish. If only more were like this". (Nick Stock, Wine Business Monthly, March 2009).

2008 Chardonnay \$21

A light footed wine arriving in a burst of fragrant melon and trailing a long streamer of flavour, this is a classic intense but restrained Chardonnay from the mild summer of 2008. - GOLD MEDAL Winewise Small Vignerons Awards.

Red wine selection

2009 Rosé \$19

The 2009 Rosé is bright pink, it smells fresh and zesty and strikes a nice balance between flavour and refreshing dryness.

2008 Pinot Noir \$21

"Classic pinot black cherry fruit, and fine but persistent tannins. Absolutely delicious." (Fergus McGhie, Canberra Times, Food and Wine, April 22, 2009).

2006 Dinny's Block \$21

This wine is a "vineyard blend" of 69% Cabernet Franc, 20% Merlot and 11% Cabernet Sauvignon. A rich sweet-fruit palate with soft tannins.

2008 Merlot \$21

This Merlot leaps out of the glass with plenty of dusty blackcurrant aromas and loads of mulberry flavour on the palate. SILVER MEDAL- Winewise Small Vignerons Awards NEW RELEASE

2008 Graciano \$21

Varietal Graciano is a rare and distinctive wine. The bouquet is intense, with oriental spices layered over black pepper, red berries and dried herbs, while the palate is fresh, bright and graceful. - NEW RELEASE

2008 T.S.G \$21

This wine – Tempranillo (56%) Shiraz (31%) Graciano (13%) – a good example of good components coming together to make an even better whole. GOLD MEDAL, Winewise Small Vignerons Awards. SILVER MEDAL, Melbourne Wine Show.

2008 Tempranillo \$35

Here it is, our best Tempranillo yet, get in quick. *"Full of supple cherry fruit and the varieties trademark soft- but- persuasive tannins, lifted by a lick of eucalyptus." (Max Allen, The Australian Magazine, 3-4th April, 2009).* 6 bottle limit/ customer.

2008 Shiraz \$26

Packed with sweet spiced fruit, the 2008 Shiraz is generously flavoured but still fine, soft and medium bodied. Plum, liquoise and blackberry flavours are spun around a core of dark fruit and earthy tannin. - NEW RELEASE

MOUNT MAJURA VINEYARD

WINE ORDER FORM

Wine	Price	No.	Total
2008 Woolshed Creek Fizz <i>Fine and delicate, citrus zing</i>	\$25		
2009 Woolshed Creek White <i>Riesling, Pinot Gris, Chardonnay blend</i>	\$15		
2009 Woolshed Creek White <i>Case Special</i>	\$149		
2008 Riesling <i>Aromatic, fresh citrus</i>	\$19		
2008 Pinot Gris <i>Lifted florals & pear juice</i>	\$21		
2008 Chardonnay <i>Refined, fragrant melon</i>	\$21		
2009 Rosé <i>Fresh & zesty</i>	\$19		
Woolshed Creek Red No. 5 <i>Spicy cherry</i>	\$15		
Woolshed Creek Red No. 5 <i>Case Special</i>	\$149		
2008 Pinot Noir <i>Black cherry fruit</i>	\$21		
2006 Dinny's Block <i>Cab franc, Merlot, Cab sav</i>	\$21		
2008 Merlot <i>NEW RELEASE</i>	\$21		
2008 Graciano <i>New Release</i>	\$21		
2008 T.S.G <i>Tempranillo, Shiraz, Graciano</i>	\$21		
2008 Shiraz <i>New Release</i>	\$26		
2008 Tempranillo <i>6 bottle limit per customer</i>	\$35		
2008 Woolshed Creek Sticky	\$18		
All prices include GST. Minimum order 6 bottles please.	Wine Total		
Tax Invoice: ABN 51 084 171 139 Mount Majura Wines (ACT) Pty Ltd ACN 084 171 139	Freight		
	Total		

Feel free to make up your own mix of wines from any of the above. Please order in multiples of 6 or 12 bottles, straight or any mix. Allow 1 week delivery time.

Please send order to:

Mount Majura Vineyard, RMB 314 Majura Road, Majura ACT 2609
Tel: 02 6262 3070 Fax: 02 6262 4288
Email: sales@mountmajura.com.au
Or order online at: www.mountmajura.com.au

Freight to:	6 Bottles	12 Bottles
Orders of two dozen or more receive free freight		
ACT, NSW, VIC, Brisbane, Gold Coast, Adelaide	\$5.00	\$6.00
QLD Country	\$7.00	\$11.00
SA Country	\$6.00	\$9.00
Perth	\$8.00	\$13.00
WA Country	\$10.00	\$16.00
NT	\$13.00	\$22.00
Tasmania	\$8.00	\$12.00

Name: Ms/Mrs/Mr/Dr

Email:

Telephone (day):

Postal Address:

Delivery Address

Any special instructions:

Please send me my newsletter by:

Mail Email Not at all

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

Please debit my:

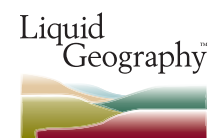
Visa Mastercard

Expiry date:

Name on card:

Card Number:

Signature:



CANBERRA DISTRICT WINE

Savour the moment

Summer Events

Savour the moment

Summer Opening Hours

The Cellar Door will be closed Christmas Day, Boxing Day and New Years day. At all other times we will be open as normal Thursday to Monday 10am-5pm.

November 7th- 8th

Days of Wine and Roses and all that Jazz

This festival we aim to expose some of the secrets of winemaking while you taste. Enjoy savouring the range of wines as you are guided through the winery by your host. Relax to the jazzy sounds of 'East Moon' from 1-4pm both days and sculptural art by Joel Bliss, exhibited along the verandah. Regional picnic hampers \$35/ 2 providing a range of delicious goodies to complement the wine will also be available. Bookings for food essential contact 02 6262 30720.

November 15th, 10.30am- 4.30pm

Savour, National Capital Food and Wine Expo, National Convention Centre

Enjoy a range of food and wine experiences at the Savour Expo. We will be there at the Poachers Way stand. Tickets \$15 includes tasting glass and show bag - available online www.savourexpo.com.au

November 20th 5-9 pm

Eat@Handmade Markets, Yarralumla Woolshed

The handmade markets provide a fantastic array of local

handmade goodies, perfect for Christmas presents. A great evening where you can enjoy dinner and a glass of wine as you browse.

November 29th 12.30-3.30pm

Lazy Sunday Beats

The last lazy Sunday Beats for the year will see the James LeFevre trio performing. Bring along the family and relax with some great music and a glass of wine.

December 1st & 2nd, 7.30pm

Wine Dinner, Sassi Cafe and Bar, Williamstown, Melbourne

In a joint event with Williamstown Bottle O we will be conducting two wine dinners down in Melbourne. The dinners will showcase a range of Mount Majura Vineyard wines matched to a three course meal. \$65/person
Bookings 03 9397 3085.

January 31st 3pm

The Essential Theatre presents Shakespeare in the Vines- The Comedy of Errors

Enjoy Shakespeare's *The Comedy of Errors* on the lawn at the vineyard. The live performance will be followed by live music, and a chance to meet the players. Tickets for the show \$69 and \$89 (incl gourmet dinner hamper) + \$4 (booking fee) available from www.outincanberra.com.au

A Unique Site

Only 15 minutes from Canberra's CBD, Mount Majura Vineyard produces outstanding wines thanks to the special features of its vineyard site. Set in the picturesque Majura Valley, the red soils over limestone produce some of the most delicious wines in the region. When you are next out at the vineyard be sure to check out our new soil display at the front of the cellar door.

Mount Majura Vineyard offers a warm welcome and an exceptional visitor experience including seated wine tastings, exhibitions by artists from Canberra Contemporary Art Space, and 'Gumboot Tours' around the vineyard.

A regional food platter is also available to accompany your tasting, as well as tea and coffee.



Winner Visitor Experience, Commendation Tourism Winery 2008 Canberra & Capital Region Tourism Awards.

Open: 10am–5pm Thursday to Monday

Telephone: 02 6262 3070

Fax: 02 6262 4288