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MOUNT MAJURA VINEYARD

2010 PINOT GRIS



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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.

PINOT GRIS

Pinot gris is planted in the coolest, most south-easterly "Pines" block of our site, but mostly on the red soil found throughout most of the vineyard. Key to the quality of this wine is that we only harvest after development of good deep purple colour that matches the development of the musky, spicy flavours we are after.

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 the Wine Science degree at Charles Sturt University. 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 10 & 11 March 2010 with good ripe flavours at moderate sugar level (12.4Bé). The chilled fruit was crushed and lightly pressed, settled, and fermented cool (13°C) to almost dry (1.6 g/l residual sugar). Fermentation was entirely in stainless steel. Bottled under screwcap June 2010. Alcohol 13.0% by volume. Vegan friendly?: No (fined with a milk product).

TASTING NOTES

The 2010 Pinot Gris is most similar to the 2008, with its fresh and floral aroma, yet soft and generous palate. Layers of nashi pear, nectarine and almond nougat make this is a delicious wine with or without food.

CELLARING GUIDE

Drink now to 2015.

"Pale straw; a pinot gris that takes off on the back-palate and finish, with a grainy/gravelly texture to the apple and nashi pear fruit. With the right dish, would be excellent. 90 points." James Halliday Australian Wine Companion 2012.

*"Pale bright colour. The nose shows impressively varietal fresh pear aromas and the palate is textured and vibrant. Excellent Value. **Highly Recommended.**"* Winewise October 2010.

"...flaunts its youth with a high-toned, musk-edged aroma – but under that the crisper pear like varietal character lurks, ready to take over after a few months' bottle age." Chris Shanahan, Canberra Times