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MOUNT MAJURA VINEYARD

2008 PINOT NOIR

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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 NOIR

Pinot noir is one of the original varieties planted in 1988; this clone is thought to be MV6. We have since planted more MV6 clone as well as the French clones 114, 115 and 777. Pinot on our soils tends towards producing a lot of tannin, and we have to manage irrigation and fermentation carefully to achieve the supple, more silky style we prefer.

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 21 March 2008, and fermented in open vats with hand plunging, using approximately 20% whole bunches. The wine spent only eight days on skins before pressing (including three days pre-ferment maceration) and finished ferment in barrel. Matured in French oak barriques (17% new). Unfined and lightly filtered. Bottled January 2009, 428 dozen made.

TASTING NOTES

Sweet spice and strawberry fruit, with cherry, liquorice and barrel-ferment aromas adding complexity. There is a subtle sappy, foresty character deriving from the use of whole bunches, that adds savour and interest. For our Pinot, the palate is notably soft and silky, with fleshy fruit mid-palate and great length supported by fine tannin.

AVAILABILITY

Released February 2009, expected to be available until mid 2010.
Order from (02) 6262 3070 or sales@mountmajura.com.au

CELLARING GUIDE

Drink now to 2015.



Frank van de Loo has been perfecting pinot noir at the Mount Majura Vineyard for more than a decade. This site, chosen by local wine genius Edgar Reik in the mid 1970s, has proven a special one for this variety. This '08 is more approachable than previous years, which classic pinot black-cherry fruit, and fine but persistent tannins. Absolutely delicious

Canberra Times Food & Wine
22/04/2009

Handpicked, Fergus McGhie