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MOUNT MAJURA VINEYARD

2009 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.

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 13 (original block) & 17 (777 clone) March 2009, and fermented in open vats with hand plunging, using approximately 20% whole bunches. The wine had 6 days pre-ferment maceration, followed by 5-6 days fermentation on skins, with the very last of fermentation completed in barrel. Matured in French oak barriques (12% new). Unfined and lightly filtered. Bottled January 2010, 380 dozen made. Vegan friendly?: Yes.

TASTING NOTES

This 2009 Pinot features dark cherry fruit flavours wrapped in a delicate web of fine tannin, with threads of spice, chocolate, forest and game. Fine, supple and balanced, with a long finish.

AVAILABILITY

Released March 2011.
Order from (02) 6262 3070 or sales@mountmajura.com.au

CELLARING GUIDE

Drink now to 2017.



Gold medal, Class 99 Cowra Wine Show 2010.

"Bright, clear crimson; the bouquet foretells the red cherry at the heart of the palate, festooned with spicy/briary/forestry characters that provide complexity without suffocating the fruit. 93 points."
James Haliday Australian Wine Companion 2012.