

Ordering:  
Phone 02 6262 3070  
Fax 02 6262 4288

# MOUNT MAJURA VINEYARD

## 2009 RIESLING



*Bright, green-tinged colour; after a quiet bouquet, the palate takes off like an express train hurtling through to a long and lingering finish, lime, lemon and mineral providing the rails. **Rating 94 Drink 2020** James Halliday, Australian Wine Companion*

### 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.

### RIESLING

Riesling is planted in the coolest, most south-easterly aspect of our site, where the soils are also poorer (and therefore better suited to this vigorous variety) than the red soils in the rest of the vineyard. After seven vintages of Riesling, we recognise typical characters that our site produces: white blossom aromatics and citrus characters leaning more towards lemon peel and grapefruit, though an intense dusty lime character develops in bottle.

### 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 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 23 and 28 March 2008 at 11.8 Baumé average. Only the free-run juice was taken, settled, and fermented cool (13°C) to dryness. Bottled under screwcap June 2009; 465 cases made.

### TASTING NOTES

Wonderful intensity of florals and citrus on the nose. Hints of rose, wattle and jasmine mingle with sherbetty lemon. There is a hint of spice and slate, and some lovely ripe guava and apple fruit too. The palate opens with soft ripe flavour, and then focuses on a long thread of lime juice. Sings out for seafood.

### AVAILABILITY

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

### CELLARING GUIDE

Drink now to 2020.