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MOUNT MAJURA VINEYARD

2009 ROSE



'Rose is still on the rise, but possibly without the same hype as last summer. Mount Majura's is a favourite. It treads the fine line between fruit flavour and dry finish perfectly. Redcurrant, cherry and some autumn-leaf savour add up to a wine of some complexity with irresistible drinkability. Try it with roast-beetroot salad.'

Fergus McGhie, Handpicked,
Canberra Times Food & Wine
16/12/09

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.

ROSE

The rosé style has become more popular in recent years, but the styles are all over the place. Our idea of rosé is like a white wine with an extra dimension of flavour, so it should be fresh, lively and crisp, not the heavy high-alcohol *saignée* style where grapes are harvested fully ripe to suit red winemaking. We pick early, specifically for rosé.

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 considers himself first and foremost the viticulturist.

WINEMAKING

Merlot grapes were hand picked 9 March 2009 at 12.0 Baumé. Destemmed and crushed fruit spent approximately 20 hours on skins before pressing. Juice was cold settled and then fermented cool in stainless steel like a white wine. Fermented almost to completion, with 4 g/l residual sugar remaining. Bottled June 2009; 274 cases made.

TASTING NOTES

Intense nose of cherries and strawberries, with almost sauvignon-like passionfruit and watermelon aromas. Fresh and zesty, with significant fruit weight in the mid-palate but finishing crisp and dry.

AVAILABILITY

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

CELLARING GUIDE

Drink now.