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MOUNT MAJURA VINEYARD

2008 SHIRAZ



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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.

SHIRAZ

Shiraz is becoming the leading variety of the Canberra District, and our confidence in its future at Mount Majura has grown so much that we have expanded our plantings by grafting in 2004. These vines first contributed to the blend with the 2007 vintage, and include clones Best's (fragrant, quite mineral) and 1127 (richer, more chocolatey tannins) along with the original planting (PT23, blackberry and pepper).

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 12 April 2008 at an average 14.5 Baumé and fermented in open vats with hand plunging. Some whole bunches were retained for complexity. One fifth of the french oak barrels were new. Bottled October 2009 under screwcap, 651 dozen made.

TASTING NOTES

As full-bodied and rich as our Shiraz gets. There is plenty of sweet spiced fruit on the nose, while the palate has is full of red and balck fruit flavour. The mid palate is fleshy and sweet, flooded with savoury concentration. Tannins are fine and abundant.

AVAILABILITY

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

CELLARING GUIDE

Drink now to 2018.

Top 100, Rob Geddes MW,
Australian Wine Vintages 2011