

Ordering:

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MOUNT MAJURA VINEYARD

2010 TEMPRANILLO



"Tempranillo is Mount Majura's flagship wine from the cool climate region of Canberra, and 2010 is the finest to date. It's highly fragrant with spice and floral nuances, musk and a fresh herbal/sage note. Plenty of bright fruit on the palate with cigar box complexity and beautifully balanced. It has deceptively soft, plush fruit tannins and is grainy on the finish. An utterly appealing wine. Decant and enjoy with spicy pork spare ribs. Or cellar it for up to 10 years." Jane Faulkner, The Saturday Age.

"Our most accomplished maker. Swings from fleshy merlot like fruit and tannin structure to bright dark berry and tobacco with firm tannins. Equivalent to crianza rioja. - 91 points & Top 100" Robert Geddes, Australian Wine Vintages 2012.

"It's of medium colour and body with appealing, vibrant blueberry-like aroma, with a touch of spice. The same lively fruit and spice comes through on a concentrated, juicy palate – the fruit quickly enveloped by tempranillo's signature firm, but not hard, tannins." Chris Shanahan, Canberra Times.

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.

TEMPRANILLO

This is our eighth release of the Spanish variety Tempranillo. We believe it is a variety very well suited to our site, with Canberra having high levels of climatic similarity to the leading Spanish regions Rioja and Ribera del Duero. This wine has become our flagship, the 2008 vintage winning Gold and a Trophy at the Alternative Varieties Wine Show. We now also make a Tempranillo blend, labelled TSG (Tempranillo Shiraz Graciano).

2010 VINTAGE

The 2010 vintage started with very cool weather early in the Spring, but then very warm weather in late Spring, which caused poor set (and hence unusually open bunches) in certain varieties such as Chardonnay. Significant rain events during vintage caused some splitting, which generally dried up without problem. Careful crop management through thinning before veraison allowed for rapid ripening and saved us from botrytis problems later. Quality is very good across the board.

WINEMAKER

Frank van de Loo came to winemaking with a background in the plant sciences and has completed sixteen vintages including twelve for Mount Majura vineyard and two in Burgundy. A strong believer that "wine is made in the vineyard" he works closely with Viticulturist Andrew Butler.

WINEMAKING

Hand picked 27th March and 1st April 2010 at an average of 13.6 Baumé. Had three days pre-ferment maceration, then fermented in open vats with hand plunging. Matured in mainly older oak but including two new barrels (16%). Unfined and lightly filtered. Bottled under screwcap January 2011; 228 dozen made. Vegan friendly?: Yes.

TASTING NOTES

A very appealing wine with spicy fruit aromas. The palate is dense and concentrated, with good fruit weight and tapering to firm grainy tannins. Good complexity and interest, with fresh pippy fruit combining with game and spice. Will reward cellaring and decanting.

AVAILABILITY

For release August 2011. Order from (02) 6262 3070 or sales@mountmajura.com.au

CELLARING GUIDE

Drink now to 2026.