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# MOUNT MAJURA VINEYARD

TSG 2008

## 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.

## TSG

Our goal is to find the varieties that best suit our site, because we believe that when the right combinations are found, the wines gain an extra level of quality and character. Tempranillo and Shiraz are clearly the leading red varieties for our vineyard and climate based on our experience so far. Graciano is still more experimental, and is very distinctive as a varietal wine. Increased plantings of Shiraz and Tempranillo finally allowed enough volume from the 2008 vintage for some experimentation with blends. This wine – Tempranillo (56%) Shiraz (31%) Graciano (13%) – was a standout in the trials: a good example of good components coming together to make an even better whole. By blending, we take the spotlight off the variety, and put it back on the vineyard where it belongs.

## 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 between 2 and 23 April 2008, and fermented in open vats with hand plunging. Matured in mainly older oak (i.e. only 9% new), blended, lightly fined (gelatin), filtered and bottled under screwcap February 2009; 558 dozen made.

## TASTING NOTES

Tempranillo gives structure and leads with enticing black plum and cherry fruit, while Shiraz adds power and flesh to the palate, and Graciano brings spice and vitality. There is a load of complexity and interest, with a lot of Tempranillo leather, game and cola notes, then a sweet core of spicy shiraz comes through as well. Both delicious and captivating.

## AVAILABILITY

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

## CELLARING GUIDE

This is our first vintage of this wine, but we would be surprised if it didn't look even better in five years and possibly longer.



**Gold Medal**, 2009 Winewise Small Vignerons Awards

*Majura's Tempranillo ... could hold its own with Australia's best from this Spanish variety. There's an intensity and purity to the fruit flavour in its own special savoury, peppery, firm-but-fine way. There's pepper, too, in the fragrant, supple, gold-medal-winning TSG (tempranillo, shiraz, graciano) blend. These are more than just curios. They're niche reds (for Australia) delivering mainstream drinking pleasure. Great winemaking here from Frank van de Loo*  
Chris Shanahan, Canberra Times