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MOUNT MAJURA VINEYARD

TSG 2010



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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.

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. First made from the 2008 vintage, the Tempranillo Shiraz Graciano blend is an example of good components coming together to make an even better whole. The 2010 TSG is 45% Tempranillo, 38% Shiraz and 17% Graciano. By blending, we take the spotlight off the variety, and put it back on the vineyard where it belongs.

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 between 27 March and 28 April 2010, and fermented in open vats with hand plunging. Matured in older French oak, blended, and bottled unfiltered and lightly filtered under screwcap January 2011; 161 dozen made. Vegan friendly?: Yes.

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 classic Tempranillo game and cola aromas, then a sweet core of spicy shiraz comes through as well. It is both delicious and captivating.

AVAILABILITY

Released August 2011; will sell quickly.
Order from (02) 6262 3070 or sales@mountmajura.com.au

CELLARING GUIDE

Drink now to 2021.

Gold and Trophy,
Winewise Small
Vignerons Awards 2011.

"In this exotic blend, Frank van de Loo sandwiches Australia's good old workhorse shiraz, between the Spanish varieties Tempranillo and Graciano. It's a highly aromatic red, tempting with its sweet, spicy red-berry character – and completely delicious on the palate, combining the soft generosity of shiraz with the tannic bite of tempranillo and buoyancy of graciano."
Chris Shanahan,
Canberra Times