



DINNY'S BLOCK 2015

August 2018



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.

DINNY'S BLOCK

Sourced from our original block (planted 1988), this wine is a 'vineyard blend' of approximately 57% Cabernet Franc, 27% Merlot and 16% Cabernet Sauvignon. This wine was originally labelled 'Merlot' (up to 1999), then 'Cabernet franc Merlot' (2000, 2001) and then renamed after the founder of our vineyard, Mrs Dinny Killen. It ages particularly elegantly.

2015 VINTAGE

The 2014-2015 season started early with an early budburst and continued early as temperatures were relatively high through Spring. December and January were relatively cloudy and humid, but warm enough to contribute to a fairly high growing degree days total, similar to the 2010, 2008 and 2006 seasons. Conditions moderated by vintage, with mild and fine weather, which was ideal. Picking was early, commencing with sparkling base on the 10th of February, whites completed by mid-March and even the latest-ripening reds completed a couple of weeks earlier than normal, by mid-April.

WINEMAKER

Frank van de Loo came to winemaking with a background in the plant sciences and has completed twenty-three vintages including nineteen for Mount Majura Vineyard and two in France. For Frank the winemaking process starts with the planting of the vines and he works closely with a dedicated vineyard team, led by Leo Quirk, to craft wines that best express the character of the site.

WINEMAKING

Hand picked 14 March 2015 at 13.2Bé and wild fermented in open vats with hand plunging. Matured in French oak barriques (11% new), lightly fined and filtered. Bottled January 2016, 210 dozen made. Vegan friendly?: No (fined with gelatin).

TASTING NOTES

A classic vintage for this Cabernet franc, Merlot, Cabernet blend, showing typically fragrant raspberry and blackcurrant fruit with hints of mint and earth. Medium bodied and fine but structured, it will cellar well.

CELLARING GUIDE

Drink now to 2032.

ORDERING & AVAILABILITY

Released August 2018; expected to be available till mid 2019.

To order call (02) 6262 3070 or email sales@mountmajura.com.au