



## GRACIANO 2017

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.

### GRACIANO

There is some similarity in climate between Canberra and leading Spanish wine regions, which led us to plant Tempranillo and then Graciano. Graciano is a minor variety in Spain, considered to be of very high quality and used in blends for its good acidity. In our vineyard it is fastidious with regards micronutrients, and needs a lot of crop thinning. It is very late ripening and a good example of the concept that the most distinctive wines are made on the margin of ripeness.

### 2017 VINTAGE

The 2016-2017 growing season started with a wet winter and cool spring, resulting in later growth but strong canopies from all the moisture. The summer was particularly hot, with consistently high temperatures from late December to late February, but then switched into a perfect, mild autumn with sunny days, cool nights and little rain. Crops were larger than expected, accordingly taking longer to ripen, but having perfect conditions to do it in. In contrast to some recent years, ripening of different varieties was well spread apart, so that vintage was measured and controlled (leisurely would be going too far!). There are bright fresh flavours in the earlier varieties, with increasing depth, colour and detail in those ripening later.

### WINEMAKER

Frank van de Loo came to winemaking with a background in the plant sciences and has completed twenty-two vintages including eighteen 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 24 April 2017, and wild-fermented separately in open vats with hand plunging. Matured in older French oak, blended, lightly filtered, and bottled under screwcap November 2017; 120 dozen made. Alcohol 13.5% by volume. Vegan friendly?: No (fined with gelatin).

### TASTING NOTES

Intense florals and pepper, this has distinctiveness turned up to 10. Juicy, soft and fine medium bodied wine with dark dusty fruits.

### CELLARING GUIDE

Drink now to 2027.

### ORDERING & AVAILABILITY

Released March 2018, available until sometime mid 2018.

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